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DECEMBER 8, 1951

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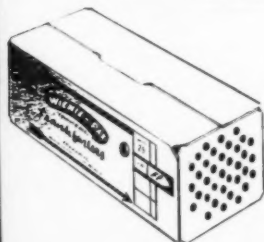
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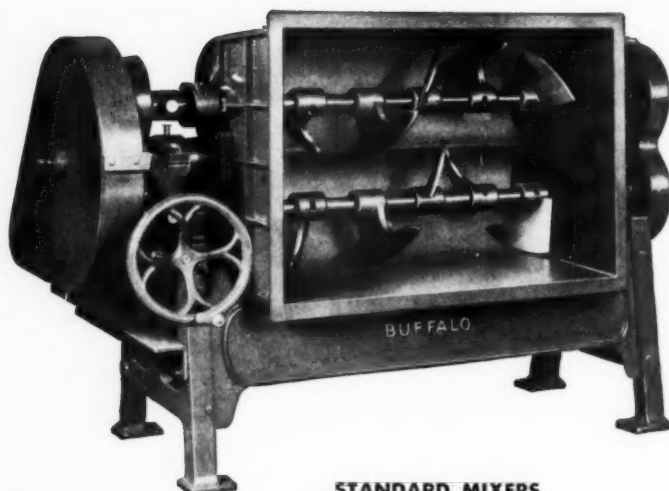
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Without a doubt, you get the greatest yield of finished product for your casing dollar with Swift's selected Natural Casings. Place a sample order with your Swift salesman today or contact your nearest Swift Branch Office.

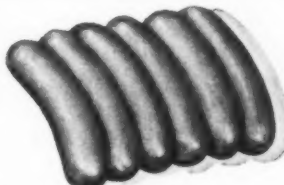
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SWIFT'S BEEF ROUNDS—Economical casings of fine quality. Processed and calibrated to bring you faster stuffing and more uniform results. For your best sausage grades of Ring Bologna, Kielbasa, Liver Sausage, etc.



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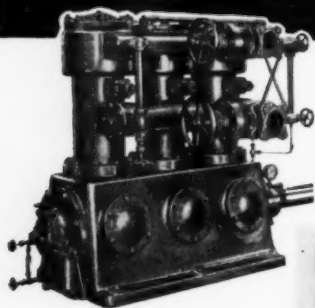


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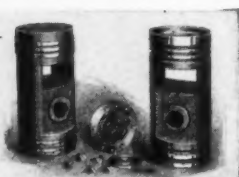
**There's a Swift Selected Natural Casing to Meet Your Every Requirement.
Order a Trial Shipment from Your Swift Salesman, Today!**

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insure Special performance!



Below: Piston assembly and suction valve cage.



Left: Connecting rod, bearing, and piston pin.

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Round the world, refrigeration equipment users are cutting installation, maintenance and operating costs, with field-proved Howe Equipment. Maintains that precise temperature and humidity control . . . achieved through 39 years of specialization . . . which keeps your products at high-profit perfection. Without obligation, consult Howe engineers on all your refrigeration problems!

Since 1912 manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment.

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THE NATIONAL

Provisioner

VOLUME 125

DECEMBER 8, 1951

NUMBER 23

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Beauty



CROCODILE. A thick, tough skin capped with horny plates along the spine protects this rough-and-ready reptile in its tropic haunts. The leathery hide is prized for women's shoes, handbags, and luggage.

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for the
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The most important thing about packing house paper is protection. It must keep meat products clean and fresh and appetizing.

KVP Papers do this job perfectly. Often they can serve you further with colorful and distinctive printing to promote your sales and brand identity. KVP artists and printers will gladly submit ideas and recommendations.

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**MEAT
PACKERS**

-- make **LINK-BELT**

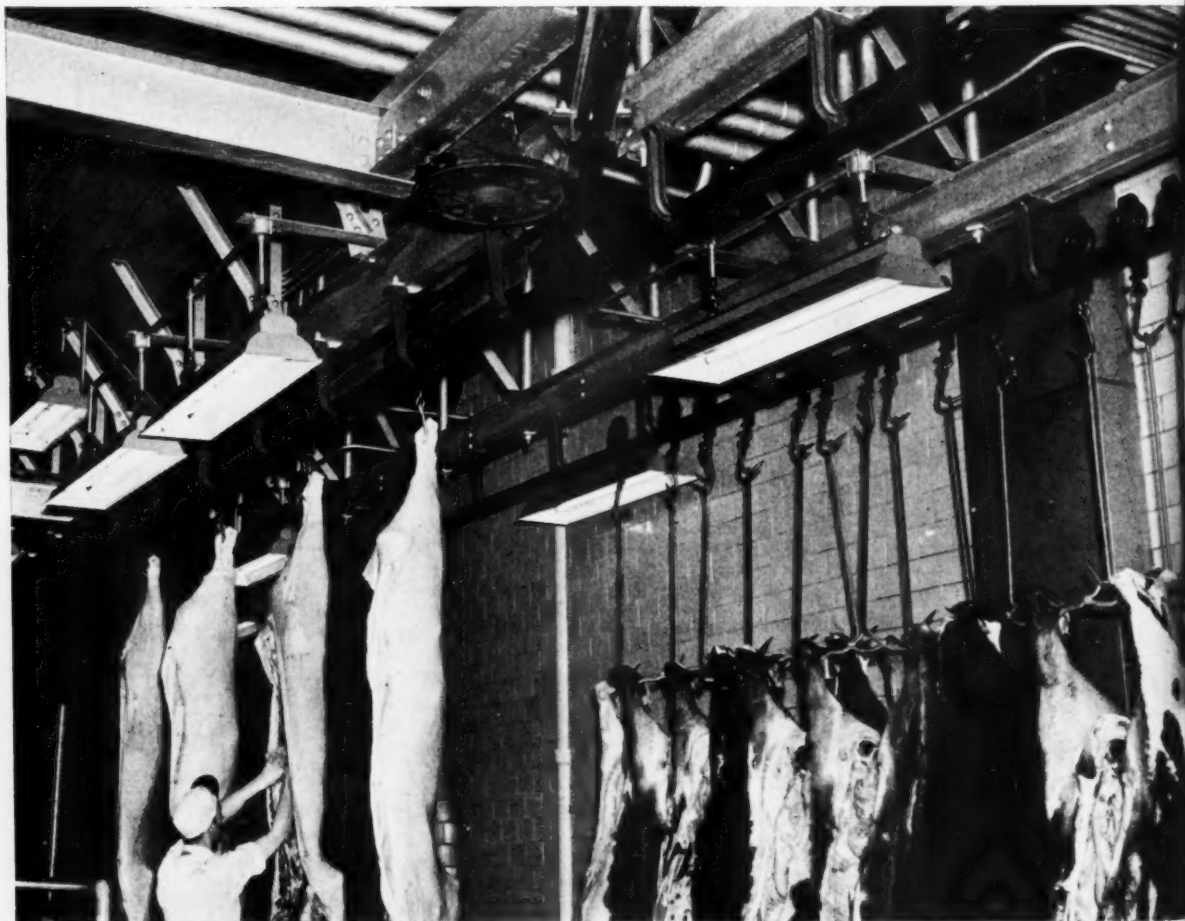
for every handling requirement

FOLLOW the example of leading packers all over the country—rely on Link-Belt for anything from a complete new conveying system to a length of chain.

Link-Belt engineers are in a unique position to help you cut handling costs and improve production. For Link-Belt manufactures a complete line of quality conveying and prepara-

tion equipment. Our broad experience in the meat packing field and in related materials handling and power transmission applications is at your disposal.

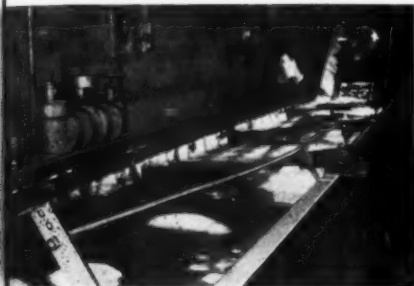
Shown here are a few of the Link-Belt products that may fit into your plant. Your nearest Link-Belt representative will be glad to give you complete information on any of them.



OVERHEAD BEEF DRESSING CONVEYOR is synchronized with skinning table by means of Link-Belt P.I.V. Variable Speed Drive. View shows calves on

dead rail and clothed beef about to be released from dressing conveyor. L-B Overhead Conveyors provide efficient, low-cost operation.

T your headquarters



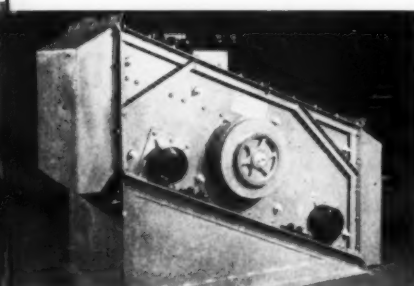
HOG SCALDING TUB with Link-Belt Apron Conveyor conditions 600 hogs per hour. Shackles keep hogs submerged, move them through tub in ideal time.



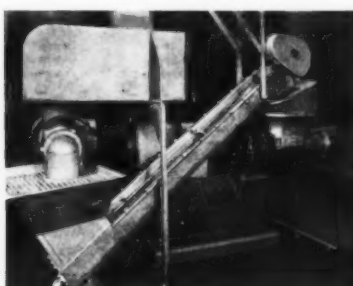
HOG DRESSING CONVEYOR positions carcasses automatically so that belly side faces workers. This saves openers' time, minimizes miscutting.



VISCERA INSPECTION TABLE is of continuous apron type, designed to prevent long carcasses from touching stationary parts during evisceration.



"CA" VIBRATING SCREENS remove fluff from cracklings while simultaneously sizing the product.



SCREW CONVEYOR is sanitary, dirt- and moisture-proof. Here sausage meat moves from grinders to mixers in a galvanized conveyor.



FLIGHT CONVEYOR of stainless steel elevates chilled oleomargarine fats from vats to hashers. Easily cleaned, it meets M.I.D. standards.



GREASE RECOVERY SYSTEM. With Link-Belt conveying and driving elements, grease recovery systems are simple, positive, require minimum attention.



LIQUID VIBRATING SCREENS remove coarse solids from wash water and sludge. Valuable by-products are salvaged, and waste disposal simplified.



CHAIN CONVEYORS with L-B Flat Top Chain are widely used for finished by-products . . . move cans, bottles and jars, smoothly and economically.

**PREPARATION AND
HANDLING EQUIPMENT**

LINK-BELT



LINK-BELT COMPANY: Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Houston 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8, Springs (South Africa).
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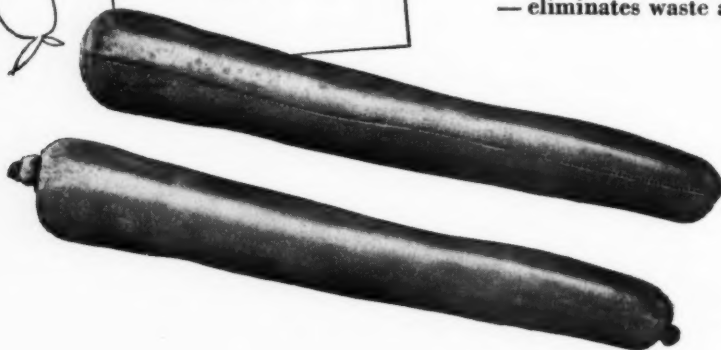
Always uniform... IN **ARMOUR NATURAL CASINGS!**



Armour Natural Casings
help keep your sausage

- Looking good!
- Tasting good!
- Selling well!

Yes, your sausage will always be uniform, because *Armour Natural Casings* are carefully graded and inspected for uniform size, shape and texture. This insures inviting appearance — eliminates waste and breakage.



ARMOUR
AND COMPANY

Casings Division • Chicago 9, Illinois

With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

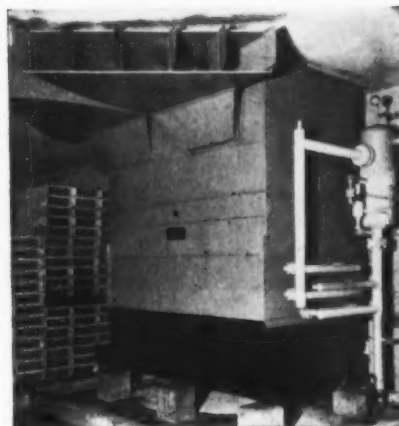
The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

With Niagara "No-Frost Method" you easily keep constant temperature of products in your rooms, improve quality, get more production.

There are two series of concentrators: one, with evaporating capacity up to 6 gal. of water per hour, is economical for small freezing or hardening rooms, milk rooms, single room storage. The other, evaporating up to 36 gal. per hour, serves a battery of large coolers as in multiple floor cold storages, large chilling, freezing or pre-cooling plants.

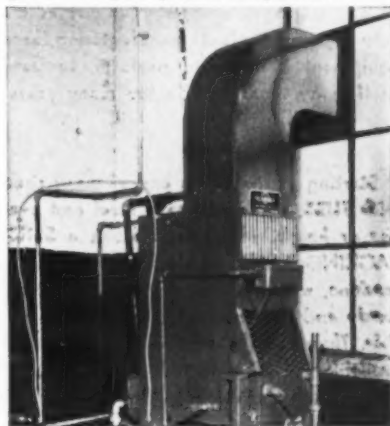
For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.



Niagara No Frost Spray Coolers

PATENTED

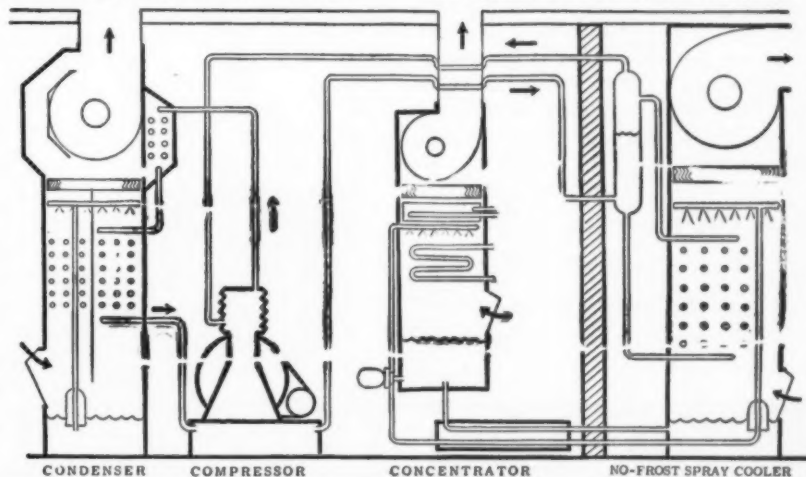
With the "No-Frost Method" you always get the full amount of refrigeration your compressor will deliver and for which you are now paying. If you need extra capacity, the Niagara "No-Frost Method" can help you get it with your present compressor.



Niagara No Frost Concentrator

PATENTED

No salt solution . . . No brine . . . The Niagara "No-Frost Method" gives you a clean system, clean rooms, clean equipment.



nce

R
NY

8, 1951

HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 36 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE HAM MOLD WASHER, a compact, efficient washer for cleaning ham molds and meat loaf retainers, sturdy in construction, efficient in operation.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**36 YEARS SERVING THE MEAT
PACKING INDUSTRY WITH EX-
PERTLY DESIGNED EQUIPMENT**



The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

CIO Sets Strike Vote

A nationwide strike vote of local unions of the United Packinghouse Workers, CIO, was authorized Thursday by the union's international executive board. Voting will be done next week. The union has been negotiating with several of the major packers since last July. Among its demands are a \$3,000 minimum annual wage, a cost of living bonus, a social service fund, a union shop and time and a half for Saturday work.

USDA Sets High Crop Goals

The 1952 production goals for the major spring-planted crops have been announced by the Department of Agriculture. These goals, with those already announced and the high level livestock output expected in 1952, are part of the Department's drive for a new high record in total agriculture production next year. If goals are reached, total farm production next year is expected to be 4 per cent greater than the record production indicated for this year and nearly 50 per cent greater than the prewar (1935-39) average.

DiSalle "Justifies" Reducing Tallow Ceilings

Reporting to the joint congressional committee on defense production, Michael V. DiSalle, price stabilizer, said that prices are climbing again from lows reached in August. He gave this as one reason for not decontrolling items that are below ceilings.

The subject of decontrol came up in discussing the report of his plans to reduce ceilings in cases where prices have fallen under the lids. DiSalle said that reductions in ceilings have been discussed with representatives of the hide, tallow, wool and wool products and several other industries. Except on soaps, OPS has not proposed to reduce ceilings to present market levels, he said. OPS intends to lower the present ceiling on tallow from 14.75c to 10.5c a lb., which, he said, is about the average of tallow prices in the 1941-50 period. He further justified a tallow ceiling reduction by saying that tallow has "no production cost" but rather that the return received by packers from tallow sales represents a credit against their costs in sale of beef.

Licensing Slaughterers Held Legal

Licensing of slaughterers by the Office of Price Stabilization was held constitutional by Federal Judge John Knight in Buffalo. The decision is believed to be the first in any court on the constitutionality of the slaughter control phase of the economic control act. The right of OPS to compel slaughterers to register had been challenged by the K & F Packing & Food Corp. of Corfu, N. Y.

USDA Asks Offers of Lard

The Department of Agriculture has requested offers of 1,500,000 lbs. of refined or unrefined, stabilized lard, for shipment December 21, 1951, to January 18, 1952. Offers must be received by December 12, 1951, and are subject to acceptance by December 14.

Name NRA Officers For 1952

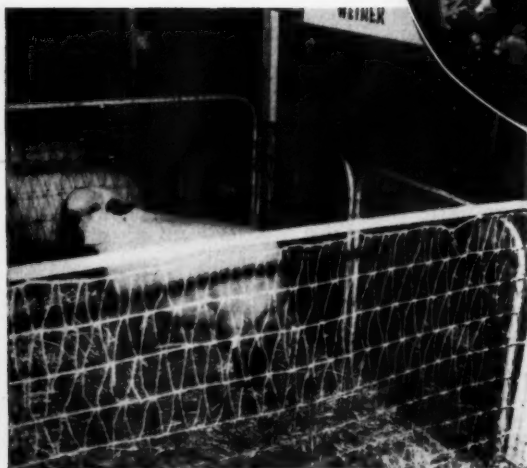
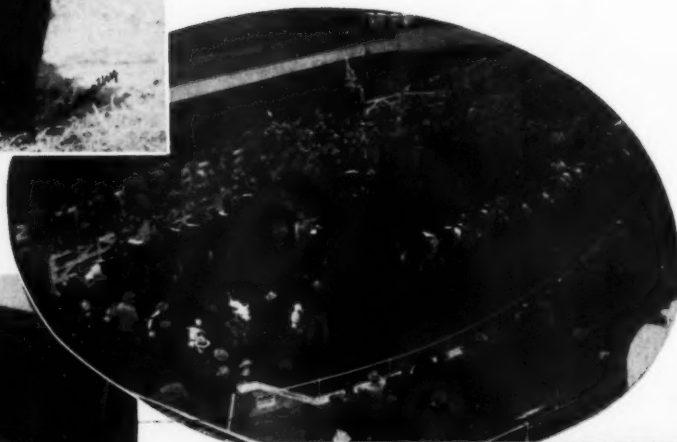
The National Renderers Association, in convention at Miami, Fla., early this week elected its 1952 officers. John Hamel, Valley Chemical Co., Mt. Pleasant, Mich., was named president; Ralph Van Hoven, Van Hoven Co., St. Paul, Minn., vice president, and Frank B. Wise was re-elected secretary and treasurer. Retiring officers are R. E. Walters, Harlan Rendering Co., Harlan, Ia., president, and E. E. Kurzynski, Greenville Fertilizer Co., Greenville, Ohio, vice president. The 1952 convention will be held in San Francisco.

SEE NEXT WEEK'S PROVISIONER FOR—

On-the-spot editorial and photographic coverage of the National Renderers Association Convention in Miami.

International Livestock Show

Exposition Animals Ap



The magnificent Angus above is Toby, grand champion. Named reserve winner last year, the 1,240-lb. steer is the first in International history to return and take the top award. The champion wether, a Hampshire named Kentucky Colonel, was shown by the University of Kentucky. The champion hog, a Poland China weighing 260 lbs., is ideal meat type.



THE extravaganza of the livestock world, the fifty-second edition of Chicago's International Livestock Exposition, passed into history on December 1 after a successful eight-day run at the International Amphitheater, Union Stock Yards. Originating in 1900, the event was suspended on two successive years, 1914-1915.

Always assured of an all-star cast by farmer producers from points all over the United States and Canada, the show has never suffered from lack of talent, interest, appeal or dollar success. The cast for this year's event numbered just under 12,000 specially-fitted animal performers (500 more than last year),

plus a supporting "cast" of several hundred human attendants, grooms and handlers.

The consensus of public opinion regarding the show is best summed up by a city-bred spectator who has witnessed the International for years. "I find it inspiring and different each time. Those animals are beautiful." Said Jess C. Andrew, president of the show, "In numbers and quality it surpassed anything in the past."

The "something different" which was added this year for the first time was the "Short-fed Special," an innovation originating with Andrew. The purpose of this, according to Andrew, was to

demonstrate that quality cattle can be produced economically in a short time when feed and feeding costs run high. Response to this, he added, was gratifying, with 20 loads entered. It will be an integral part of the show from here on out. Short-feds were divided into two classes, heavy and light, with four prizes awarded in each class, \$100, \$75, \$50 and \$25.

Daily attendance was at virtual capacity, with the eight-day total reported by officials of the show at about 400,000 persons. Displaying keen interest and enthusiasm in the events, especially the judging, milling crowds had the main auditorium seats filled by

als Approach Packer Ideal



Gust Hill, NP reporter, right, checks feeding information with Oscar Anderson, whose barrow won championship.

judging time of the grand champion steer on Tuesday afternoon.

A stony silence fell over the crowd just before the "king of the show" was named by A. D. Weber of Manhattan, Kansas. Weber moved about his work with methodical precision, giving each animal his expert scrutiny. The bulk of the animals looked like champions, but only one could be the stand-out.

It was evident to all concerned that Weber's task was no easy one. Finally, the decision came, bringing a rousing cheer from the galleries. Toby, an Angus junior yearling in its second trip to the show, and exhibited by Iowa State College, got the approving slap from Weber as the grand champion. But close behind came a Shorthorn to be named reserve grand champion. The

animal, named Formation, was a senior calf produced, fed and shown by the University of Idaho.

After the top two selections were made, Weber declared that "Both are well-finished and of high quality with little to choose between them. The grand champion is very shapely, wide, deep down the sides, with even lines, firm to the touch and will yield an excellent carcass."

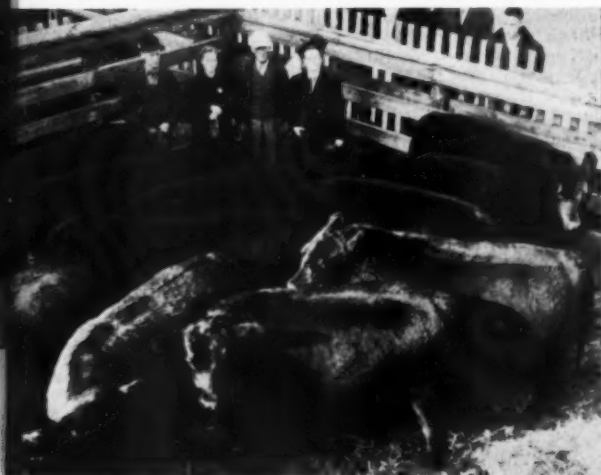
Of the reserve champion he said: "Exceptionally good, younger and not as firm to the touch as the grand champion, but will yield a sound, profitable carcass."

Packer representatives were overheard to comment: "Our best market steers ought to look like that."

At the sale, but after considerable

prodding by Col. Roy Johnston, the auctioneer, the grand champion finally sold at \$6.75 per lb. The animal scaled 1,210 lbs. in weight. Wartime economies and the spectre of OPS were given as possible reasons for the comparatively modest price paid for the champion. He was bought by Triangle Packing Co., Chicago, for Davis Market, Milburn, N. J. The last contending bid was \$6.50. The price paid for the grand champion was little more than half of the \$12 all-time record paid last year for Lloyd Robinson's champion Hereford from Texas. The reserve grand champion sold for \$3.25 to Cosmopolitan Meat Co., New York City, through Triangle Packing Co. It weighed 940 lbs.

Show cattle types have come a long



Grand champion carlot of Angus steers was shown by J. F. Mommsen and sons of Miles, Ia. Steers averaged 1122 lbs., sold \$57.50 cwt.

Perennial show winner, H. C. Besuden of Kentucky, again exhibited the winning carlot of lambs. Southdowns, they sold for \$50 cwt.

George Hoffman of Ida Grove, Ia., is shown with his winning carlot of Berkshires. Hogs averaged 230 lbs. and sold for \$23 per cwt.





ONE OF THE PACKING industry's oldest veterans and for 34 years sponsor of the annual 4-H Club dinner in Chicago, Thomas E. Wilson, chairman of the board, Wilson & Co., faces camera with meat animal scholarship winners. The youths are Jack D. MacArthur, Stanley H. Witt, Aubrey L. Bradshaw, Jack Leonard, Howard Elliott, Edwin Fisher and George Innes.

way since the early days of the International. A glance at the records shows that in 1904 the grand champion was a whopper of bone and meat weighing 1,870 lbs. The trend since then has been to smaller-boned animals with more meat in proportion to weight. That 1904 steer sold at 36c per lb.

Just for the record, what feed, etc. goes into making a steer a champion?



THERE WAS EXCITEMENT aplenty in the ring and in the stands as champion Suffolk ram of show was chosen.

George Edwards, herdsman at Iowa State, explained it this way: "High breeding, comfortable quarters, ample exercise and a balanced ration to bring him up to top finish."

The herdsman's idea of a balanced ration includes rolled oats, ground corn (increased with maturity), beet pulp, bran, alfalfa or mixed hay and pelletized linseed oil as a supplement. Also, silage while the animal is growing.

In the carlot division of fat cattle, the team of John F. Mommensen and Sons won the grand championship with their consignment of Angus. This makes them three-time winners of the purple in the carlot division—the other years being 1932 and 1936. The Mommensen come from Miles, Ia. The prime

1,138-lb. average herd topped 102 other loads in the biggest International carlot cattle show in recent years. Eighty-two other loads were weeded out before judging time for winners.

Reserve honors went to a load of Herefords shown by Karl and Jack Hoffman of Ida Grove, Ia. Their cattle averaged 975 lbs. The champion Short-horn load was exhibited by Hugh Morris of Ainsworth, Ia., and averaged 1,070 lbs.

High-Low Foods, Inc., Chicago paid \$57.50 per cwt. for the Mommensen load. The Hoffman Herefords brought \$55 per cwt. when sold to Illinois Packing Co., Chicago, and the Morris cattle sold for \$47.50 to Davidson Meat Co. for Barney's Market, Chicago.

The Mommensen told how they brought their load up to championship caliber. The load, which arrived at their farm a year ago last November, was put on grain at once. The average weight was 462 lbs. Oats and calf starter made up the preliminary ration. Whole shelled corn was soon placed before the calves, being increased as the oats ration was tapered off. After two months the ration consisted about half-and-half oats and shelled corn along with Pillsbury calf starter. Corn and

cob meal took its place in the ration later, replacing the oats. During the summer the animals had a limited range of green pasture. In August they were confined to the lots in the final drive toward show time. On full feed they got corn and cob meal, hay, Tarkio and linseed oil meal. Some chopped new crop hay was fed when it became available.

But, as far as actual costs go, it was emphasized that it takes little, if any more money, to feed cattle such as this to show finish than it does to feed cattle to good to prime condition for ordinary market. The only difference lies in holding show cattle in top form until sale time.

In the junior division, a Texas-bred Angus steer brought home the grand championship for Howard Brown, 17, FFA youth from Chickasha, Okla.

In the "Short-fed Special" division, 11 of the original 20 loads remained in competition. Judged on the basis of "50 per cent for type, conformation and quality, 25 per cent for gain and 25 per cent for economy of gain," a load of light-weight Angus shown by Warren Ahrens of Bennett, Ia., won top honors. First in the short-fed heavy class was won by Theodore C. Newkirk of Homestead, Ia. At auction, the Ahrens' short-feds sold to Anstead's Market, Lindsay, O., for \$38.25 per cwt.

In the barrow show, where 867 animals of eight breeds competed, the grand championship was won by a Poland China shown by Oscar Anderson and Sons of Leland, Ill. The barrow, which conformed well to the type of "meaty, firm, long body with deep sides, wide hams and smooth jowls," weighed 264 lbs.

Competition in this division was described as very keen. Experienced veteran followers of the event were heard to comment that even the worst hog this year would have won over the best offered some years past. The reserve grand champion, a light-weight Chester White barrow, was exhibited by Purdue University.

At auction, the grand champion barrow brought \$1.30 per lb. and sold to Wilson & Co. The same firm bought the reserve grand champion for 41c per lb.

A load of Berkshires shown by

GIRL 4-H WINNERS, Esther Jean McNeal (citizenship), Barbara Bonham and Lottie Betts Rye (leadership) are shown with Franklin M. Reck, author of book about the 4-H movement, Edward Foss Wilson, president of Wilson & Co., and his father, Thomas E. Wilson.





THE NUTRITION SECTION of the National Live Stock and Meat Board exhibit, right, spotlighted the importance of protein in everyday diet. At left is human interest display modeled in pure lard.

George Hoffman, son George, jr., and son-in-law, John Holst of Ida Grove, Ia., won in the carlot exhibit of hogs. Competition in this event was described as "strongest ever" by judges William Reneker of Swift and Frank Burley of Armour. Twenty-six loads were on the show roster. At auction, the 24 head, averaging 230 lbs., sold at \$23 per cwt. to the Livestock Market of Chicago. The 25th head, a 240-lb. barrow, was donated by Hoffman to the USO in Chicago. The animal was auctioned at \$1.10 a lb. and added \$264 to the USO funds.

In carlots, the judges looked for the same meat types as in the individual specimens. The Hoffman consignment, in Reneker's opinion, scored high in this respect and came true to type—the type of hog most sought by packers as excellent dressers with a minimum of waste.

Besides grain feeding from early in the pig's life, the Hoffman formula consists of lye diluted in water as a worm killer. The mixture consists of a can of lye to about 20 gals. of water. This has been their practice for 10 years.

Hoffman estimated it costs little, if any more, to feed a load of hogs to show condition than it does to bring a similar load to top market finish. The only difference could be in holding show hogs in top form over a period of days, he said.

The sheep department of the show was replete with class and quality. A Hampshire wether, exhibited by the University of Kentucky, won the purple in individual sheep competition. He was victor over a large field of eight class champions. A Pennsylvania State College Southdown took reserve honors. Later in the week the animal sold at \$2.55 per lb. to the Stock Yard Inn. However, it was bested at the sale by the junior champion, a 95-lb. Southdown, owned by Carlisle Besuden of Winchester, Ky., which sold \$4 a lb.

In sheep carlots, the winning entry was a load of Southdowns shown by H. C. Besuden, Carlisle's father. This load of 50 sold at \$50 per cwt. to Miller Abattoir Co., North Bergen, N. J. They averaged 87 lbs.

In feeding lambs to show finish, the

elder Besuden emphasized that it costs more in feed and time to prepare similar lambs to choice condition for ordinary market. This may vary some with different breeds, he added. They were started on Korean clover pasture in August and in September dry feed was added to their daily ration. About the middle of October the lambs were moved into the barn and grain feed was stepped up. Corn replaced the oats when cold weather came, but the protein supplement was retained.

In the barn the lambs were given all the second crop alfalfa they could eat. On this ration they developed to what packers considered "as good as any housewife would want for her family's table."

Government price regulations had an adverse effect on the carcass competition, rendering it almost ineffectual as an over-all competition. Not all animals intended to be shown as carcasses were sold as carcasses but were turned over to be auctioned alive. Ceilings governed the sales of all three winning carcasses.

The owners of the winning steer carcass were B. F. and Howard Held of Hinton, Ia. Their animal, an Angus, weighed 980 lbs. alive and 639 lbs. dressed. Its percentage yield was 65.2 per cent of live weight.

Ohio State College showed the winning carcass barrow, a Berkshire weighing 210 lbs. alive and 136 lbs. dressed.

The winning carcass wether was exhibited by the University of Wisconsin. It was a Southdown weighing 100 lbs. alive and 59 lbs. dressed.

Thomas E. Wilson, chairman of the board of Wilson & Co., was host Monday evening, November 26, at his thirty-fourth annual dinner for delegates to the National 4-H Club Congress in Chicago. Awarded \$300 scholarships at the dinner for their work in meat animal projects were: Jack Leonard, 20, Julesburg, Colo.; Stanley H. Witt, 18, Morrill, Kan.; Jack D. Mac-

Arthur, 19, Church Hill, Md.; and Aubrey L. Bradshaw, 19, Ridgeway, Mo.

Winners of the leadership, citizenship and junior feeding contests were introduced. Master of ceremonies was Don Bowman, Tennessee, former 4-H leadership winner.

Speakers at the affair were Don Newsum, master of the National Grange, and Allan Kline, president of the American Farm Bureau Federation.

In addition, guests were treated to appearances by national sports stars including Mildred "Babe" Didrickson Zaharias, golf; "Bulldog" Turner, Chicago Bears football star, and Bob Feller of the Cleveland Indians, pitching ace.

Walter A. Netsch, vice-president of Armour and Co., was host November



EXHIBITORS TRY their best to get barrows in favorable position for judges' approving eye.

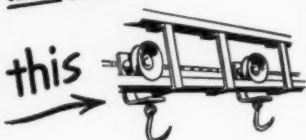
28 to a group of calf scramble contestants and 4-H achievement winners at an Armour-sponsored luncheon at the Saddle and Sirloin Club. This is a yearly event.

He awarded a \$300 scholarship to Paul Ascherl, 18, of Fort Dodge, Ia., and a \$100 scholarship to Richard Gerke, 18, of Parkersburg, Ia. These youths were judged as best in feeding and preparing their calves for the International.

The calf scramble is held each year at Iowa State Fair where 15 4-H Club and 15 FFA boys scramble for six calves. Those who succeeded in capturing a calf barehanded are given a pure-

(Continued on page 28)

To handle meat, you need
the right kind of trolley.



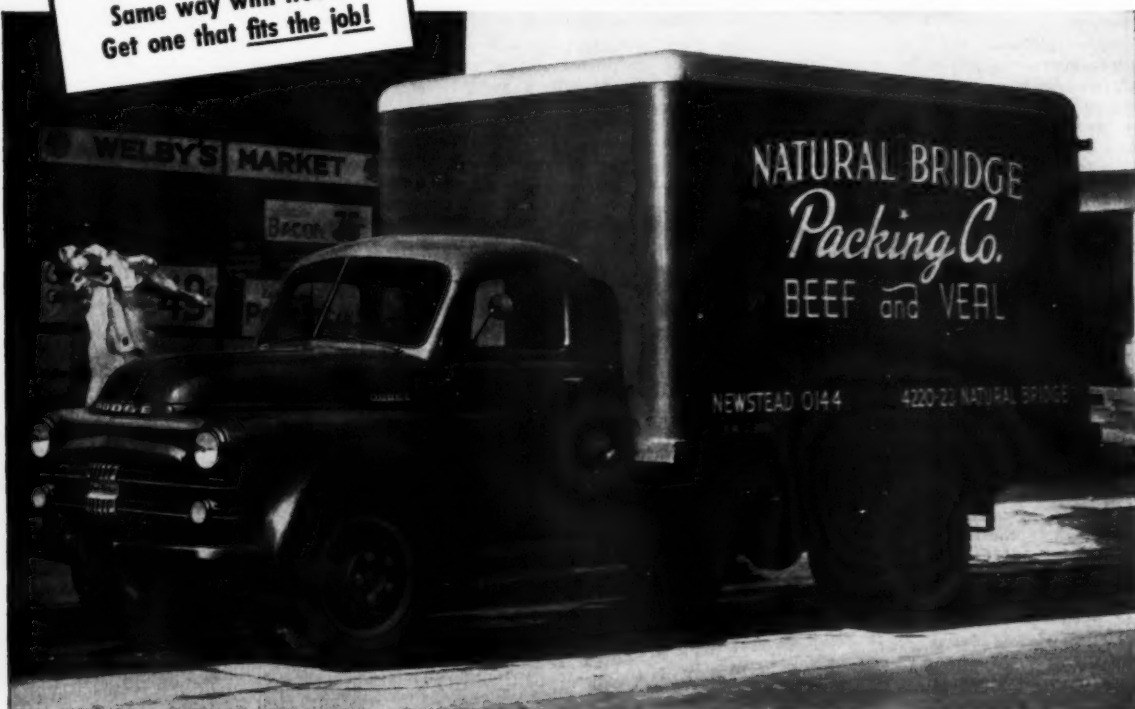
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Get one that fits the job!

Slash hauling costs with dependable

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"Job-Rated" TRUCKS



You'll cut hauling costs right to the bone with trucks that fit your job . . . that stay on the job year after year after year. That means Dodge "Job-Rated" trucks.

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But why not get the lowdown firsthand from your Dodge dealer? Try a Dodge "Job-Rated" truck from the driver's seat. Wheel it around. Give it the once-over from stem to stern. Then you'll agree it's a natural for *your* meat business!

"Job-Rated" TRUCKS DO THE MOST FOR YOU

How Dodge trucks are "Job-Rated" for the meat business

A Dodge "Job-Rated" truck is engineered at the factory to provide the best in low-cost transportation . . . last longer . . . save you money.

Every unit from engine to rear axle is "Job-Rated"—factory-engineered to haul a specific load.

Every load-CARRYING unit—frame, axles, springs, wheels, and tires—is engineered to provide extra strength and capacity necessary to support the load.

Every load-MOVING unit—engine, clutch, transmission, propeller shaft, rear axle, and others—is engineered to move the load under the most severe operating conditions.

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

EXTERMINATE RODENTS WITH DRY ICE

FOOD plants face a tough problem in rodent extermination. Chemicals which are permissible in other industrial plants are prohibited in virtually all food plants. Trapping rodents is one acceptable, if tedious method. The best control method is good housekeeping and proper plant construction.

A food plant may have an excellent sanitary policy within its walls, but fall short in disposing of trash. Trash of any sort should be burned daily and buried or hauled away. Wherever possible, walls and floors should be constructed of concrete.

However, for older plants where wood is the predominant structural element, or in inexpensively constructed storage and supply facilities, a rodent control program announced in the October issue of "Refrigeration Research Foundation Information Bulletin," might prove very helpful. It is realized that within the meat industry this program would need approval of the MID inspector at the plant as set forth in MID Memorandum 52.

Dry ice is the medium used to force rats out of their burrows and suffocate them. Used in a west coast food plant, this method was found to be effective, inexpensive and, with proper supervision, safe.

In any meat plant, the area to be treated would first be emptied of all products and then sealed off. Sealing should be sufficient to prevent mass air movement and can usually be accomplished by closing all doors, windows and air ducting. Next, the area should be given an initial charge of dry ice sufficient to give off a 20 per cent CO₂ concentration. A leading dry ice manufacturer advises that one pound of dry ice will, on sublimation (changing from solid to gaseous form), saturate 8.5 cu. ft. of air at atmospheric pressure. To calculate the desired lethal saturation requirements for any area, the cubic footage must first be figured, divided by one-fifth, and then this figure divided by 8.5 for the dry ice poundage needed.

To hasten sublimation, the dry ice should be broken into chunks the size of marbles. The rate of sublimation will depend upon room temperature, being hastened by higher temperatures. However, it is not necessary to heat any refrigerated areas as the sublimation temperature of dry ice is minus 108° F. If rooms have unit coolers, it is recommended that the units be allowed to operate during the sublimation period. The amount of dry ice vapors absorbed by the brine would be negligible and the air circulation speeds sublimation.

A fan can be directed at the dry ice particles in dry storage rooms. The

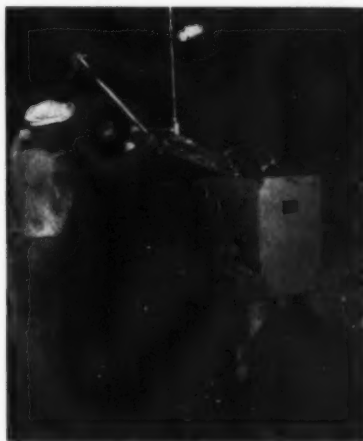
small pieces of dry ice will sublimate in about ten minutes on the average. To be effective, the saturation should be maintained for at least 12 minutes. The amount of CO₂ concentration that is lost will have to be estimated in terms of air leakage. An exact way to calculate the air saturation with sublimated dry ice vapors is by using a CO₂ Burette meter, available from any reputable scientific apparatus house.

Death comes to the rodents by suffocation. As the CO₂ is heavier than air it filters down into the burrows and forces the rodents to the surface. There is no danger of post mortem food contamination as the rodents reportedly

Pre-condition Cracklings For Hammermill Operation

To better prepare its pressed bone and meat scrap for hammermill processing, a southern packinghouse runs the material through a cracker or masticator. Shown in operation, the masticator reduces bone and scrap to a size that can readily be handled by a mill.

Rolls of teeth that turn toward each other actually crack and "chew up" materials fed into them. A spring tension arrangement provides for regulating the size of cracked material. A safety device is provided against break-



age from stones or tramp iron. Gears are enclosed.

In the photo above, material is shoveled into the hopper, "chewed," and drops out the bottom. Conveyor arrangements for feeding and carry-away can be worked out in conjunction with the machine. The units are available with flared hoppers, and are made by the Eagle Iron Works, Des Moines.

come into the clear and can be easily removed. Further, the saturation of dry ice gas leaves no residual effect to the building or equipment within the building. Except to change the air for the safety of employees, no cleanup operations are necessary.

A word of caution about this method of rodent extermination. A carbon dioxide-saturated atmosphere from the dry ice can kill humans. A 6 per cent concentration will cause hard breathing; 10 per cent, severe distress; 16 per cent, semi-consciousness, and 25 per cent, death. In working in a CO₂ filled room, it should be remembered that the ordinary gas mask offers no protection. A regular oxygen mask with an oxygen cannister must be used for safety.

With common sense supervision, however, dry ice presents no danger. Quickly broken in a grinder of one kind or another, or with a hammer, small pieces of dry ice can be rapidly spread in the saturation area. Employees can leave the room and seal the door before the gas has any toxic effect on them.

Increase Cold Storage Space 80% With Balconies

Storage capacity at Liebmann Packing Co., Green Bay, Wis., has been increased 80 per cent by the construction of large overhead balconies on both sides of the plant's cold storage room



and the installation of a 2,000-lb. Mercury electric fork truck.

Liebmann handles prime beef for the New York market and perishables such as cherries, apples and strawberries. To avoid spoilage, handling of these foodstuffs must be fast, and sufficient cold storage space must always be available. When the meat or perishables are received, they are blast-frozen at minus 50° and then quickly transferred to minus 14° storage rooms.

As much as 150,000 lbs. of cherries have been put into the cold room in ten hours by the truck operator, a task formerly requiring four men. The balconies and truck have paid for themselves in less than 18 months.

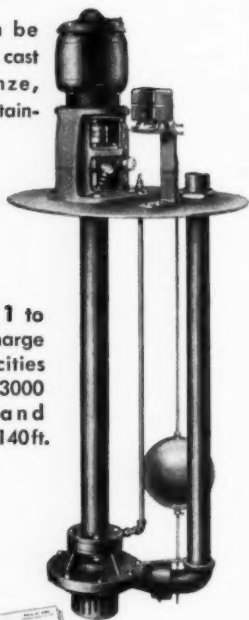
Deming SUMP PUMPS

for Meat Packers

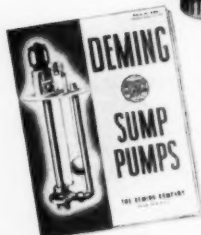
● These new Deming Sump Pumps are designed for trouble-free service, easy maintenance and long life.

Features include heavy-duty construction, close tolerance dowel-ring fits from motor to impeller, positive alignment of all rotating and guide bearing parts, column connections flanged and bolted for easy maintenance.

Pumps can be furnished in cast iron, bronze, Monel and stainless steel.



Sizes from 1 to 10 inch discharge with capacities from 10 to 3000 G.P.M., and heads up to 140 ft.



BULLETIN No. 4600-A includes selection tables, accessories and other information.

THE DEMING COMPANY
506 Broadway • Salem, Ohio



Wholesale Veal Ceiling Prices Announced by OPS This Week

OPS this week issued CPR 101 fixing dollars and cents ceiling prices for wholesale veal at approximately the same level as the average prices prevailing since the January 25 to February 24 period. The regulation is effective Wednesday, December 12, but packers may adopt in whole the provisions of the regulation any time before that.

It establishes a basic packer ceiling price for carcass veal, hide off, of \$56 per cwt. at Chicago, and \$58 in the East and West. Ceiling prices for cuts of veal were also established and veal cuts were standardized.

Sample packer ceiling prices for veal in dollars per cwt. are shown in the following table. Wholesalers may add \$2.50 per cwt.

VEAL CARCASSES HIDE OFF		
Cut, Grade	Chicago	N.Y.-S.F.-L.A.
Carcass, Prime & Choice	\$56.00	\$58.00
Carcass, Good	54.00	56.00
Carcass, Commercial	49.00	51.00
Carcass, Utility	44.50	46.50
Carcass, Cull	38.50	40.50

VEAL CUTS		
Foresaddle or qrtr., Pr. & Ch.	47.40	49.40
Foresaddle or qrtr., Good	45.40	47.40
Hindsaddle or qrtr., Pr. & Ch.	64.90	66.90
Hindsaddle or qrtr., Good	62.90	64.90
Leg, Prime & Choice	66.00	68.00
Leg, Good	64.20	66.20
Loin, Prime & Choice	65.10	67.10
Loin, Good	60.20	62.20
Rack, Prime & Choice	62.50	64.50
Rack, Good	59.00	61.00
Shoulder, Prime & Choice	50.20	52.20
Shoulder, Good	47.50	49.50

Base zone prices for veal carcasses, hide on, by grades, are shown below.

CUTS	Pr.	& Ch.	Good	Com'l	Util.	Cull
Carcass (hide on)						
Under 150 lbs.	\$50.70	\$49.00	\$44.60	\$40.60	\$35.40	
150 to 300 lbs.	50.40	48.60	44.30	40.30	35.20	
Over 300 lbs.	50.00	48.20	43.90	40.00	34.90	

Price differentials between hide on carcasses and hide off carcasses are set to reflect the value of the hide or skin. There are also price differentials between various weight ranges of hide on carcasses based upon the variance in the value of the skin. As far as practicable, the veal ceiling prices are the same as ceiling prices for the corresponding grades of beef. Upon the advice of the veal industry advisory committee, a single price was set for both Prime and Choice grades of veal. OPS said the standardized cuts will permit the sale of substantially all rec-

Revised Salary Order

OPS has issued a revised General Salary Stabilization Regulation 1, incorporating in one document the rules governing compensation for salaried workers. The regulation, which will go into effect January 1, 1952, will supersede GSR 1 and 3 and GSO 1 through 6. It does not make any substantial changes in the superseded regulations.

Earlier in the week the SSB issued a regulation authorizing increases in the compensation of all salesmen except driver-salesmen but no increase in commission rates.

ognized veal products traditionally sold in the industry.

CPR 101 establishes ten zones and allows certain zone additions to allow slaughterers in deficit calf production areas to recover the cost of transporting animals from the surplus production area in the Midwest.

Until dollars and cents ceilings are issued for the retail sale of veal and calf meat, retailers will use an interim regulation issued last November 8 to calculate their ceiling prices. This interim regulation SR-79 to GCPR provides for weekly adjustments in GCPR retail ceilings to reflect changes in wholesale costs. Since retailers of veal will calculate their ceilings on the basis of the total weekly cost to them of all veal instead of by costs of individual cuts, they will recalculate their ceilings each week.

Canadian Pork, Beef Exports To U.S. Expected to Rise

It is anticipated that in the fourth quarter of this year, Canada will have an exportable surplus of approximately 17,000,000 lbs. of pork. At present, there is no British contract for Canadian bacon because the Canadian price is above the price Britain would pay, according to the Office of Foreign Agricultural relations.

With the announcement of tighter British import restrictions due to exchange difficulties, it appears that Canadian pork exports will be directed to the United States. Exports to the U. S. during the first three quarters of this year were 12,382,000 lbs. and consisted mainly of fresh pork, canned hams and bacon and hams. Canadian imports of U. S. pork for the same period totaled 14,529,000 lbs. made up of picnic hams, New York shoulders, trimmings and fatbacks.

While shipments of live cattle from Canada to the United States in the first nine months of 1951 are far below the comparative period a year ago, dressed beef shipments have jumped far above the same period of the year before. January-September exports of live cattle and calves totaled 137,500 head compared with 270,100 head in the corresponding period a year ago. On the other hand, dressed beef and veal exports into the United States for the first nine months of 1951 reached an estimated 77,000,000 lbs., an increase of 27.4 per cent from the 60,400,000 lbs. in the previous year. This increase is a live weight equivalent of approximately 34,000 head of cattle.

The outlook for the fourth quarter of this year anticipates a 30 per cent reduction in the export of live cattle. However, dressed beef shipments are expected to rise above last year by around 25 per cent. This means that the total, live equivalent, will be somewhat less than the preceding year.

OPS Considering Revising DR 1

Proposed revision of OPS's livestock distribution regulation was discussed this week at a meeting between officials of OPS and members of the new wholesale meat distributors industry advisory committee. This committee has been appointed to advise OPS on livestock distribution regulations, without reference to pricing.

OPS is considering revising Distribution Regulation 1, which includes a provision requiring slaughterers to register. One proposed revision would shorten the time limit for the filling of meat orders placed by institutions, such as hospitals, orphanages, asylums. The present regulation gives the seller 15 days after the month in which the order was first scheduled for delivery, to make delivery.

Also under consideration by OPS is a reclassification of "occasional slaughterers," persons who are neither commercial nor farm slaughterers but who occasionally slaughtered livestock in the 1950 base period of DR 1, and so are able to qualify for registration as slaughterers. The change has been proposed to permit the Office of Price Stabilization to keep a closer check on occasional slaughtering.

Abolish Price Control, U.S. Chamber of Commerce Asks

The Chamber of Commerce of the United States said recently that price and wage controls should be abolished immediately in the public interest. In many cases, the Chamber said, the controls are making everyday business and consumer actions illegal and they are thus generating a callous disregard for laws in general.

Occasion for the statement was the publication of a voluminous report, "The Price of Price Controls," prepared by the Chamber's economic policy committee. Commenting on the report, Dr. Emerson P. Schmidt, the Chamber's director of economic research, said:

"Most prices are below ceilings now and price controls had nothing to do with that. The tightening of our monetary and fiscal policies caused the decline. OPS pencil pushers are pulling the ceilings down as prices slide downward."

Intravenous Use of Acthar Approved by AMA Council

The intravenous administration of Acthar (The Armour Laboratories brand name for ACTH) has been approved by the Council on Pharmacy and Chemistry of the American Medical Association. The approval is based on clinical records from many tests conducted in all parts of the country. The intravenous route, almost entirely a hospital procedure, is considered to be a more efficient and economical method of administering the drug.

If it's for the Packing House —

ENGINEERED ECONOMY

SINCE 1930

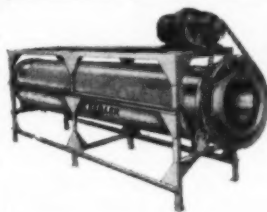
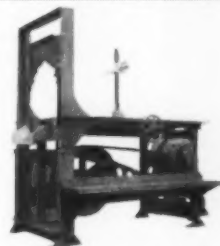
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KEEBLER FROZEN MEAT SLICER

STILL THE MOST RUGGED SLICER AVAILABLE, DESIGNED FOR THE MEAT PACKER EXCLUSIVELY. TO OPERATE UNDER THE STRINGENT DEMANDS OF A MEAT PACKING PLANT. TIME TESTED AND PROVED.

Slices 6,000 to 10,000 pounds of frozen meat every hour. Takes blocks 18x18x29" or barrel-shapes 25" high with a 16" diameter. Slices cleanly any thickness desired. Heavy all-steel construction. All gears have cut teeth.

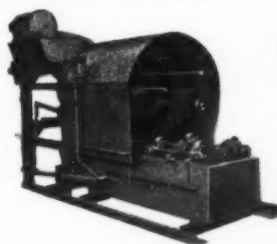


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Precision-built for highest efficiency, economy and speed. For hashed entrails, pecks, guts, condemned paunches, etc. Individual positive-drive. U.S. Uni-Closed motors. Rubber-tired trunnion rollers for quiet operation. Hot-dip galvanized assembly. Five standard models—immediate delivery on most models. Hashers for any size operation.

KEEBLER SMOKE STICK AND GAMBREL WASHER

Improved—many exclusive features. Inside perforated cylinder rotates, is 24" diameter. Will handle any size stick up to 52". Hinged top and front door. U.S. Motor Drive. Simple, rugged construction—body welded throughout. Scores of installations prove its popularity and value.



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This means absolute uniformity of strength
at all times ... for *consistently fine*
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BRAUNSCHWEIGER SEASONING
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In addition to the above seasonings, Fearn can readily
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UP & DOWN

THE MEAT TRAIL

Wilson & Co.'s New Building at Kansas City Is Formally Opened

One of the most modern meat packing plants in the United States, the new unit of Wilson & Co. at the Kansas City plant, was formally placed in operation recently. Thomas E. and Edward Foss Wilson, chairman and president of the company, were present for the opening ceremonies.

The new unit houses the hog dressing, pork cutting, sweet pickle, sausage manufacturing, sliced bacon, smoked meats and other processing departments, and an enclosed loading dock. It adjoins the beef processing plant which has been in operation since the plant was moved from its old location in Kansas City.

Interior walls in the three story building are finished in glazed tile in pastel colors, with light and dark green, and yellow and brown predominating.

Veal Boning Plant In New York Handles Specialized Problems

One of the most modern plants of its kind on the eastern seaboard, the new government inspected veal boning plant of Robert Lieberman at 404 W. 13th st., New York city, offers a very large variety of specialized boneless veal cuts. It handles any specific veal boning problem for the trade and caters particularly to sausage makers, frozen food processors, hotel and restaurant supply jobbers and wholesale and retail dealers of all kinds.

The boning room, in which all equipment is stainless, and a separate holding cooler are located on the main floor. The upper floor contains general offices, dressing rooms for employees and government inspectors' offices.

Ben Harris, who has been associated for many years with Robert Lieberman, is the manager. Personnel for the plant are trained in the Brooklyn branch, at 177 Ft. Greene pl., under the direction of Frank Nolan. This branch has been in operation for the past 15 years.

Ideal Packing Co. Will Move Shortly to Remodeled Plant

Plans and specifications for extensive remodeling of the plant of the former Bruckmann Brewing Co., Cincinnati, are now being prepared, and the plant will be occupied by the Ideal Packing Co. upon completion of the work. Ideal recently sold its present plant to the Cincinnati Park Board, but will not have to give possession until its new plant is ready for occupancy.

Armour Reorganizes Its Business Research Facilities

Reorganization and strengthening of Armour and Company's business research facilities was announced recently by President F. W. Specht. Described as an important step forward by Specht in a letter to all Armour managerial people, the reorganization set up an economic research department and a marketing research department. The men in charge will report directly to the President's office.

The economic research department, with K. E. Miller as manager and H. J. Houk as assistant manager, will provide data and analyses of supply, and demand, prices, production, stocks and movement on every major commodity, including livestock. The marketing research department, with S. Teitelman as manager and F. E. Walsh as assistant manager, will conduct all marketing and sales research activities of the company.

Dunn-Ostertag Co. at Omaha Under New Management

The Dunn-Ostertag Packing Co., Wichita, has been purchased by the Dunn Packing Co. Since 1923 the company had been owned and operated by J. M. Dunn and Frank Ostertag. The latter is retiring from the company to devote his time to other interests. Joe Dunn will remain with the corporation and will be the cattle buyer as in the past and also general manager. Active in the new corporation are S. H. Marcus, H. F. Brown and John Guthridge, who also are connected with the Excel Packing Co., with plants in Wichita and other cities.

The plant kills about 250 cattle and 300 hogs weekly.

PERSONALITIES

and Events

OF THE WEEK

► Ellwood C. Schollenberger, former industrial relations counselor of the camera plant of Anasco, has been named personnel director of Stahl-Meyer, Inc., New York. His appointment was announced by R. S. Sevenair, vice president.

► An estimated 3,500 persons were guests of the Emge Packing Co., Anderson, Ind., at an open house Sunday, December 2, at the large new warehouse and garage building. Visitors were taken on a one-hour trip through the plant and welcomed by Oscar Emge, president; C. L. Elpers, secretary-treasurer; Robert Elpers, sales manager, all of Fort Branch, Ind., the main office; and John Chaille, manager, and Robert Symonds, superintendent, Anderson plant.

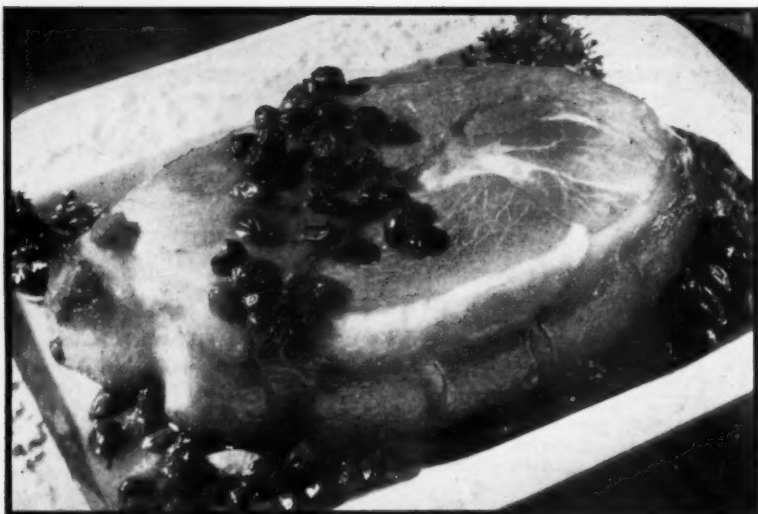
► Cletus P. Elsen, cost accountant, E. Kahn's Sons Co., Cincinnati, led a forum before the Cincinnati chapter of the National Association of Cost Accountants recently. The subject discussed was "Accounting for the Supplementary Costs of Labor—the Labor Cost of Time not Worked and Payroll Taxes and Employee Insurance." Elsen is a frequent speaker on accounting.

► J. W. McElligott, formerly vice president in charge of sales for Kingan & Co., Indianapolis, has been named executive vice president and general manager of Shedd-Bartush Foods, Inc., Detroit.

► The spring meeting of the American Oil Chemists' Society will be held in Houston, Tex., April 28-30, at the Shamrock hotel. William Argue of An-

FORTY-NINE packers of the southwestern division of NIMPA held a meeting at the Shamrock hotel in Houston recently. Several OPS officials attended. Shown here, seated, are Irvin Rice, who is in charge of slaughter control; C. H. Winerich, jr., Houston OPS office, and Wilbur LaRoe, NIMPA general counsel. Back: Chris E. Finkbeiner, division vice president, and Fred Dixon, Dixon Packing Co.





IT'S "Custom" Flavor AGAIN... FOR THE HOLIDAY SEASON

✿ *The demand is there... be sure you are on deck to cash in on the profitable holiday market. CUSTOM-flavored and CUSTOM-cured Hams, Butts and Turkeys will be the BIG items in your line during the weeks ahead so get ready to meet the demand NOW!*

✿ *CUSTOM-made products are sales standouts during the holiday season... and throughout the year! CUSTOM Ingredients give all your products that extra appeal that keeps your customers coming back for more.*

✿ *Contact your CUSTOM Field Man today! Have him show you how the simple addition of CUSTOM Flavoring and Curing Ingredients sparks the demand for your Smoked Hams, Butts and Turkeys.*

● *Custom products designed to make the big difference in your sales picture include: Seasonings... Straight Cures... Enriched Complete Cures for Pork, Corned Beef, Dried Beef, Turkey, Boiled Hams and Sausage... Pre-Cooked and Enriched Binders... Emulsifiers... Flavor Boosters... Flavor Salts... Special Sauces.*

Custom Food Products, Inc.

701-709 N. Western Ave.
Chicago 12, Illinois



derson Clayton and Co., Houston, will be general chairman. On the program committee are J. D. Lindsay, chairman; W. D. Harris, and Carl M. Lyman, all of Texas A & M college; H. D. Fincher of Anderson Clayton and A. Cecil Wamble, Cottonseed Products Research Laboratory.

► **John Conway**, production manager of the General Box Co., corrugated Division, at Louisville, Ky., died suddenly of a heart attack, November 30, at the age of 56.

► **Robert J. Lavidge**, who was formerly in the department of marketing of the American Meat Institute, is one of the principals in a new firm, Elrick, Lavidge and Co. The firm was organized, according to the announcement, "to help companies in the meat field find profitable markets, products and selling opportunities through marketing research." Offices



R. J. LAVIDGE

are at 176 W. Adams st. At the AMI Lavidge was in charge of consumer and dealer market research and did work in the field of prepackaged meats. He is vice president and former president of the Chicago chapter of the American Marketing Association as well as a past vice president of the national association.

► **Walter L. Casteel**, 72, vice president and a director of the Tobin Packing Co. for many years, died recently in Reno, Nev., after a long illness. Casteel operated a livestock commission business in St. Joseph, Mo. until 1914 when he moved to Fort Dodge. He was in the livestock brokerage business there until 1934 when he became manager of Tobin's hog buying department and a director of the firm. In 1938 he was named supervisor of the company's livestock purchasing operations and a vice president. He was also a director of Tobin Farms, a director of the Albany Packing Co. and a vice president of the Estherville Packing Co. A few years ago he retired as active head of the Tobin livestock department but continued in a supervisory capacity and as vice president and a director.

► **Roscoe Redpath** has been appointed manager of the Hudson Packing Co., Harrison, Ark., succeeding W. A. Humphrey, resigned. Redpath has spent 15 years in the packing field, nine with Armour and Company at Kansas City and later with Banfield Packing Co., Chanute, Kans.

► The development of the meat packing and slaughtering industry, in which the Chicago area leads the world, was the subject of extensive coverage in the *Chicago Daily Tribune* on December 2. Outlined in the article, written by Joseph Egelhof of the *Tribune* staff, were the beginnings of growth of such firms as Swift & Company; Armour

and Company; Wilson & Co.; Oscar Mayer & Co.; Agar Packing & Provision Corp.; Illinois Meat Co.; Miller & Hart; the P. Brennan Co.; the H. Graver Co.; Hygrade Food Products Corp.; Illinois Packing Co.; the Lincoln Meat Co.; Pfaelzer Brothers, Inc.; Regal Packing Co.; Reliable Packing Co., and Superior Packing Co. Among individual leaders in the packing field whose activities figured in the coverage were William Wood Prince; Thomas E. and Edward F. Wilson; Oscar F. Mayer and his son, Oscar G. Mayer; Harold H. Swift and John Holmes of Swift & Company; A. Watson Armour and Laurance Armour and F. W. Specht of Armour and Company; and Joseph Frazer. The article was part of a series on the development of various major industries in Chicago and vicinity.

►Edgar L. Patch, formerly with E. L. Patch Co., Stoneham, Mass., has joined The Armour Laboratories in an administrative capacity, Thomas E. Hicks, vice president, has announced.

►Earl Sims Thompson, 57, former manager of the Armour and Company unit at Norfolk, Va., died recently.

►Charles J. Schenk, 69, treasurer for the old Columbus Packing Co., died recently. He retired 13 years ago when the firm was purchased by Armour and Company. His wife, a sister and four brothers survive.

►Dr. D. E. Brady, director of meat processing and research at the University of Missouri College of Agriculture,

is making a ten-day trip to South America where he will act as consultant in setting up a beef and mutton processing plant at Cero de Pasco, Peru.

►Howard E. Phelps, 79, formerly a salesman for the H. L. Handy Co., Chicopee, Mass., died recently following a short illness. He retired in 1934.

►Irwin W. Klasman, 54, manager of the Norfolk, Va. office of Swift & Company, died recently. He had been with Swift since 1918.

►A delegation of French packers now visiting in the United States under

ECA met recently at the Park Sheraton hotel in New York city with C. B. Heinemann, sr., president of the National Independent Meat Packers Association, and Jean E. Hanache, consulting technician for the industry. The French packers, who own a number of small firms, were eager to visit some of this country's smaller, independently owned plants.

►Frank D. Fearman, a former executive of the F. W. Fearman Co., Ltd., Hamilton, Ont., Canada, died recently in his eighty-seventh year.



WHEN A. E. YOUNG, engineer in the general superintendent's office, Swift & Company, Chicago, retired early in November after more than 27 years with the firm, he was presented a book of signatures from his many Swift friends. From left to right: K. M. Richardson, general superintendent; K. H. Clarke, vice president; Young; C. S. Churchill, retired assistant superintendent, and J. P. McShane, supervising engineer.



Invest in the Best . . .



Buy Only B&D Machines!

B & D COMBINATION RUMPBONE SAW AND CARCASS SPLITTER...

your **BEST BUY** for reducing production costs in slaughtering all grades of cattle . . . and improving operator efficiency!



Extreme ease of handling permits even the unskilled man to split rumps, loins, ribs and chucks with amazing speed and with the precision of an "expert". This industry-endorsed machine lowers cutting costs, increases your yield, and eliminates cleaver loss due to damage of ribs and chucks. Write for full particulars and specifications of this and other cost-cutting B&D machines designed exclusively for the meat packer.

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

The Universal Drum Truck

for fast, safe handling of drums and barrels



One man, with the COLSON universal drum truck, easily does the work of two. It locks any size container between the adjustable chimb hook and pick-up tips, lifts it easily and carries it with the weight evenly balanced over the wheels.

Other work-saving Colson materials-handling equipment includes hand trucks, platform trucks, Lift-Jack systems and wheels and casters to meet every industrial application. Write us or consult your phone book for the Colson office near you.

Write Today for Free 56 page catalog.

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ELYRIA, OHIO

CASTERS . . . LIFT-JACK SYSTEMS . . . INDUSTRIAL TRUCKS

AROMIX

The ultimate in high quality seasonings and specialties for the meat packing industry!

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STRIPES MAKE THE DIFFERENCE

FOR MEAT PACKERS IT'S THE BLUE STRIPES THAT IDENTIFY TUFEDGE

And TUFEDGE, with the reinforced pinning edge, outlasts all others 5-1.



THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

Capehart Overriding Regulation Issued

Price increase applications by producers of a wide variety of consumer goods were authorized this week by OPS under the Capehart amendment to the economic controls law. Meat is one of the items affected by the new law.

With this basic Capehart General Overriding Regulation (GOR 21) OPS has authorized Capehart adjustments for all eligible companies except auto manufacturers and service firms. Previously it had provided relief for manufacturers of certain processed foods.

In SR 18 to CPR 22 and GOR 20, a companion order to SR 17 issued earlier this week, OPS allowed small businessmen to make adjustments for labor and materials costs up to July 26, 1951, without making the accompanying overhead adjustments required by SR 17. Eligible manufacturers who elect to price any products under SR 18 must use it for all their products subject to CPR 22. In order to take advantage of any ceiling price increases which the regulation may permit, manufacturers will be required to take any decreases resulting on other items.

Wage, Salary Boards Relax Rules

The Wage and Salary Stabilization Boards have liberalized conditions under which Christmas and year-end bonuses may be paid, and issued an order permitting certain salary increases to "white collar" workers in lieu of cost-of-living increases.

In an amendment to GWR 14, WSB permitted payment of Christmas and year-end bonuses up to \$40 without Board approval, even though a lesser bonus or no bonus may have been paid last year. It also provided that in situations where bonuses based on a percentage of earnings were paid last year, the practice may be continued this year, even though earnings have increased.

The SSB, in GSO 6, authorized, without prior Board approval, the same increases to "white collar" workers which have been received by wage earners under cost-of-living increases and certain other types of adjustments. Increases authorized by this order are not chargeable against the 10 per cent general increase fund available to an employer for increases in salaries and other compensation under GSSR 1.

Beef Set Aside Order

OPS has issued DR 3 to allocate beef to the military services. The percentage figure for accounting periods which began on or after October 27, 1951, has been set at 100 per cent. Since the Army is getting all the beef it requires at present, it is unlikely that DR 3 will be used much during the next few months.

OPS Amends Wholesale Beef Regulation

Amendment 7 to CPR 24, effective December 11, makes the following changes in wholesale beef prices.

1. Ceiling established bull tenderloins, fat beef trimmings and hip round. Latter consists of round, sirloin and flank in one piece.

2. Ceilings established for Spencer Rolls, and sellers with inventory stocks of Spencer and regular rolls, stored before September 19, 1951, can sell inventory at prices effective before that date.

3. Ceilings established for trimmed short ribs and prices revised for short ribs.

4. Adjustments in prices of boneless rumps, boneless rounds, beef tenderloins and oven prepared ribs.

5. One dollar allowance taken away from non Kosher ribs resulting from preparation of fore quarters on Eastern seaboard.

6. Sales of fabricated cuts to retailers outside of continental United States are permitted for the first time.

7. Zone differentials for fabricated cuts increased.

8. Mark-up increased for hotel supply houses, combination distributors, and ship suppliers on carcasses and wholesale cuts.

9. New seller class called "intermediate distributors" gets ceilings lower than independent sellers. This class customarily buys carloads of beef which they sell directly from the freight cars, or place in a commercial freezer until the time of sale.

10. New additional established for slaughterers or affiliates on certainties which are purchased from unaffiliated sources.

11. Peddler truck sellers are permitted to pass on part of mark-up paid by them to independent wholesalers.

12. Five dollar per hundred weight mark-up allowed to independent frozen food distributors of pre-packaged ground beef products.

13. Several changes in record keeping and invoice rules.

Magnetic Traps Used in Sausage Operations

In Memorandum 174 the Meat Inspection Division suggested use of magnetic traps to remove ferrous contaminating material from sausage and other meat food products. MID said that samples of iron particles removed from chopped meat products by magnetic traps consist of nails, pieces of wire, pieces of flat staples of the type used to close fiber boxes and miscellaneous small pieces of metal including bits of broken bearings, grinder plates and washers. The Memo stresses the importance of "constant vigilance and adequate inspection procedures to preclude foreign materials contaminating meat during its handling and processing at an establishment." It emphasizes that the magnetic trap is no substitute for these.

On Saran, Too, PERVENAC* HEAT SEAL LABELS



Because they are applied to the outside of the film, Pervenac labels preserve the appetite appeal of your pre-packaged products. Neither grease nor bloodstains can blemish! Your customers appreciate the *flexibility* — last minute price changes can be made quickly, easily without costly rewrapping. In addition to Saran, Pervenac "locks itself" in deep refrigeration to cellophane, Pliofilm**, Cry-O-Rap and cellulose acetate. It *really sticks!* Pervenac has made a name for itself on glass too — it won't wrinkle, smear or tear at the edges... glue preparation and clean-up are eliminated... adheres despite prolonged soaking, extreme dry or humid heat... resists abrasion. Pervenac is quickly available — ask your printer or Pervenac distributor or write direct.

*Registered Trade Mark Manufactured under patent 2,462,029
**T.M. The Goodyear Tire & Rubber Company

NASHUA GUMMED AND COATED PAPER COMPANY
NASHUA, NEW HAMPSHIRE



"The Old Timer" — symbol of Speco superiority.

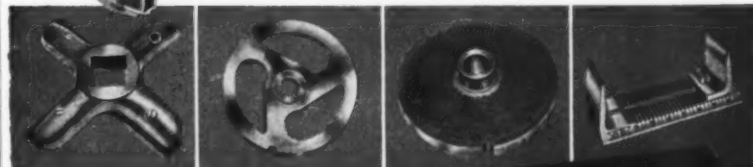
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining... it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles... 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. *Guaranteed.*

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.

FLASHES ON SUPPLIERS

SYLVANIA DIVISION AMERICAN VISCOSER CORPORATION: Robert D. Handley, advertising manager of this



R. D. HANDLEY

concern and assistant advertising manager of American Viscoser Corp., has resigned these posts effective December 31 to become administrative assistant to Charles E. Jones, president of Western Package Products Co., Pacific coast converter of transparent materials. Handley's new headquarters will be in Pasadena, Calif. Handley is at present chairman of the exhibitors' advisory committee of AMA National Packaging Exposition for the second year. Among other posts that he holds in packaging and advertising circles, Handley is chairman of the defense committee of the National Industrial Advertisers Association.

THE GLIDDEN COMPANY: Three top executives of this Cleveland organization have been named to new positions by Dwight P. Joyce, president. Harvey L. Slaughter, regional director of the Paint and Varnish division in Reading, Pa. has been appointed general manager of Glidden's Durkee Famous Food division, succeeding George F. Atkinson, who has been named executive assistant to the president. H. F. Winger, regional director of the Paint and Varnish division in Chicago, will replace Slaughter in Reading.

JAMISON COLD STORAGE DOOR CO.: Establishment of a new direct branch office in Omaha, Nebr., to serve the states of Nebraska, South Dakota, and parts of Iowa, has been announced by this Hagerstown, Md., firm. A. C.

Hoffbauer, a veteran in the Jamison sales organization, will be in charge.

YORK CORPORATION: Donald M. Magor has been named vice president and controller and William F. Lynne, secretary and treasurer of this York, Pa. organization. Magor joined the corporation in 1918 and became controller in 1939. With York since 1935, Lynne was made assistant controller in 1939. R. J. Halloran has been appointed assistant controller.

WAYNE PUMP COMPANY: "The merger of Martin & Schwartz, Inc., of Salisbury, Md., with Wayne Pump Co. of Fort Wayne, Ind., has been announced. W. H. Bateman, formerly president of Martin & Schwartz, has been elected president of Wayne Pump, and C. E. Franks, formerly president of Wayne, has been elected chairman of the new board of directors. The merger is expected to bring about more effective utilization of the two companies' combined facilities, better sales and service coverage and increased efficiency in pump production.

TAYLOR INSTRUMENT COMPANIES: Raymond E. Olson has been named president of this Rochester, N. Y. concern, succeeding Lewis B. Swift, who is now chairman of the board. Olson joined Taylor in 1917 and in 1927 became manager of the Application Engineering department. He was made general sales manager in 1945 and vice president in 1946. Olson has had



R. E. OLSON

a wide experience in engineering and sales administration. He is credited with 23 patents. In 1949 and 1950 he was president of the Dairy Industries Supply Association, one of the largest trade organizations in the country.

International Stock Show

(Continued from page 15)

bred animal to raise as their own and after a year each boy and his animal is brought to Chicago for the International.

Focal point of consumer interest at the International was the huge 60-ft. refrigerated display window which told the story of the finished product of livestock—meat.

Here the visitor found a wealth of information that hits home because it had to do with his daily meals. For example, the homemaker saw for herself that there are still many thrifty cuts of meat for her menus. There was a story of variety in meats told through the display of more than 80 different cuts of beef, veal, pork, lamb, variety meats and sausages; and other features to keep the person posted on what's what, so far as meat is concerned.

The emphasis on thrift was carried out largely through the display of an assortment of cuts of pork. It was pointed out that pork is abundant on the market at the present time and, as a consequence, is a thrifty buy. Shown in the thrifty category were such pork cuts as blade loin roast, loin chops, butterfly chops, country style backbones, blade steaks and many others.

These cuts, together with others of attractive beef and lamb, moved constantly the length of the display on an endless conveyor.

Another major feature of the meat show was devoted to 4-way beef for the armed services.

Four-way beef is designed to give every service man his full share of the more popular beef cuts, such as roasts and steaks.

The 4-way plan, according to M. O. Cullen, who is merchandising director of the NLSMB, means that beef is first separated into tender and less-tender cuts. It is then issued to the armed forces in the form of (1) roasts, which may also be cut into steaks, (2) pot-roasts, which may also be cut into Swiss steaks, (3) diced beef for stews and braising, and (4) ground beef for hamburgers and meat loaves.

In the display of 4-way beef was shown a number of the roasts, pot-roasts and other cuts. Also on display was one of the 50-lb. fibre containers in which it is shipped literally around the world in frozen form.

A number of examples of different types of rations provided for use under various conditions rounded out this display on meat for the armed forces.

The importance of adequate amounts of high quality protein, such as is supplied by meat, milk, cheese and eggs, was graphically illustrated by typical meals for people interested in reducing weight, and also for those with diabetes, anemia or high blood pressure.

"Modern science has come to recognize the great need for protein," said Anna E. Boller, who is head of the nutrition department of NLSMB.

"Take the problem of overweight, for example," she said. "Statistics show

DANIELS MANUFACTURING COMPANY: Here is an aerial view of Daniels' new factory in Rhineland, Wis. Located in the famous lakes



region of Wisconsin, this spacious structure doubles the floor area of the former plant and, coupled with new and modern machinery, enables Daniels to render a greater service as designers and manufacturers of packages and wrapping materials for the meat industry.



Choose a grinder to fit the job

"BOSS" Grinders are built in a variety of styles, and with drives and capacities (800 to 15,000 pounds per hour) to meet the requirements of each individual user. The grinder illustrated is the "BOSS" GRINDER No. 523. It is operated by a

standard motor through flexible coupling and hardened and ground helical gear, planetary type reducer, totally enclosed and running in oil. Base is of heavy cast iron construction. Oversize hopper of heavy steel, Super-Feed Cylinder, Feed

Screw, and Ring are hot tinned after fabrication. It is built in two sizes: 25 H. P. (10,000 pounds per hour with super-feed cylinder and screw) and 40 H. P. (15,000 pounds per hour with super-feed cylinder and screw).

AND GRIND FOR LESS

"BOSS" Grinders meet all requirements for economy and convenience of operation. Bearings are ample in size, properly designed, and easy of access. Hoppers can be fed from floor level, and tilted for access to cylinders. Cylinders clear all standard size sausage trucks. Parts which are subject to wear are also economical to buy and convenient to replace.

DO THIS! Write today for a free copy of our Sausage Machinery Catalog No. 627-A. It gives complete details of construction and operation

for this and other "BOSS" Grinders, and for the "BOSS" line of Cutters, Stuffers, and Mixers. You may need such information soon.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Need Boxes?

CORNELL can furnish any kind used in the Meat Packing Industry

Folding Cartons . . .
Display Cartons . . . Designed and printed in one or many colors for catching a buyer's roving eye.

Corrugated Shipping Containers for packaged products.

Solid Fibre Shipping Cases for extra strength and moisture resistance.

Weatherproof Solid Fibre Export Cases

V2s, V3s, Vus, W5s Government Cases



GIVE YOUR CUSTOMERS

PORK SAUSAGE AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special

Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓



H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

that one out of every four adults is over weight—60 per cent of the American women are carrying excess pounds—and this condition is actually a menace to health. But it is no longer necessary to follow a starvation diet in order to reduce. Now it can be done, safely and comfortably, with a high-protein diet such as the one we are showing here."

She went on to say that regardless of the ailment a person has, an adequate amount of high quality protein is needed. Many other conditions call for an abundance of high quality protein in the diet, among them being colitis, liver and kidney diseases, ulcers and anemia.

A typical day's meals using realistic wax model foods for each of the four diets highlighted in the display were shown to International visitors. Evidence that the diet for reducing is more than ample to satisfy hunger's needs, although low in fats, sweets and starches, lies in the menu for the day. Shown for breakfast were: Grapefruit, Canadian-style bacon, poached eggs, toast, butter and black coffee. For lunch: broiled lamb chops, cauliflower, julienne vegetable salad, roll, butter, sliced orange, skim milk and clear tea. For dinner: broiled sirloin steak, asparagus, combination salad, roll, butter, strawberries, skim milk and demitasse.

The other diets shown in the exhibit (for diabetes, anemia and high blood pressure) were equally hunger satisfying.

Another feature in the NLSMB exhibit was a farm scene modeled in pure lard that told a human interest story and attracted wide attention. Shown was a sow feeding her litter of small pigs. In the foreground a farm boy handled one of the piglets while his collie dog looked on. This display called attention to the fact that lard is a favorite cooking fat with millions of homemakers, and revealed that lard output will be about 2,900,000,000 lbs. in 1951.

Iowa State College won the twenty-second intercollegiate meat judging contest at the show in competition with 19 other schools. This victory gave the Iowans their first leg on the National Livestock and Meat Board trophy which must be won three times to be retained permanently.

The Iowa team is coached by E. A. Kline of the college meats department. All seniors, the team includes Fred Bahrenburg, Harlingen, N. J.; Don Greiman, Garner, Ia.; and Robert Kreiter, Davenport, Ia. Iowa scored 2,728 points out of a possible 3,120. Only 18 points behind was Oklahoma A&M College. Ontario (Canada) Agricultural College and the University of Missouri tied for third with scores of 2,678 points each.

Highest individual honors among 60 contestants went to James Barry, University of Missouri, with 932 out of a possible 1,040 points. Robert Kreiter was second and only three points behind the winner.

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NEW TYPE
TOPEKA, KANSAS, PLANT
OF
JOHN MORRELL & CO.

FINAL CLOSE OUT SALE!

December 14 and 15

Approximately one-third of the machinery and equipment from the Topeka, Kansas, plant of John Morrell & Company is still available for quick sale.

John Morrell & Company has authorized us to sharply reduce all prices for quick sale.

Samuel Barilant will be in Topeka, Friday and Saturday, December 14 and 15, to sell this remaining equipment. Contact at the Jay Hawk Jr. Highway Hotel or the John Morrell & Company plant. Phone 34161 or 47598, Topeka. A representative list of the outstanding items follows:

Killing & Cutting

- 817—HOIST: Hog, Boss, Jerkless type, with 7½ HP. motor, 35' of lift plus 12' for shackling length.
- 819—SCALDING TUB: ½" steel plate, 45' lg. x 5'6" wd. x 3'9" deep.
- 907—HOISTS: (3) M. M. Co., high frame, friction, 34" wheel, 12" friction pulley, all driven by 10 HP. motor.
- 869—BEEF HOIST: H. N. Strait, Friction type, 10 HP. motor, belt driven.
- 885—TROLLEYS: (1300) Hog Gambrel, 5¼", roller wheels 35".
- 1277—HOG SHACKLES: (38) 45" overall length.
- 886—TROLLEY STORAGE TRUCKS: (4) Rubber tired wheels, casters, 60"x24"x36" high, 4 bars.
- 851—TABLE: Head trimming and separating, 88 top, 21"x32"x21" high, four funnel chute openings, apron sides, jaw separator.
- 1121—TABLE: Hog head trimming, galv., 21' lg. x 4'6" wd. x 22" high, perf. drain, perf. pans, trays and chute.
- 769—TABLE: Trimming, 88 top, 6'8"x14"x32" high, ham trimming chutes, cutting boards, sterilized boxes.
- 762—BAND SAW: Silver Mfg., with stationary table, 36" wheel, 36" throat, with 5 HP. motor.
- 733—(2) PAUNCH AND VISCERA TRUCKS: Galv., 2 rubber tired wheels, one retel.
- 1248—INCLINED FLIGHT CONVEYOR: Globe-Weber, for ham skinning, 3 HP.
- 1181—VISCERA TABLE: Stainless top, 18"x10'.
- 1178—SEPARATING TABLE: For casings, stainless top, 15"x5'.
- 1160—FLESHER: Mechanical, 5 HP.
- 1131—FAT SKINNER: Anco, 14" x 3 HP.
- 1120—GLAND FREEZING CABINET.

Lard Making

- 141—KETTLE: Lard Cooler, with side scraping agitator, 5 HP. motor.
- 139—LARD ROLLS: Anco, 36"x72", two with 3 HP. enclosed motor.
- 172—TUB AND PAUL FILLER: Fee, 15 to 65 lb. cap., strainer nozzles and roller conveyors.
- LARD FILLER: Fee, 1 lb. to 8 lbs., model HP 2, with carton conveyor table.
- 1079—KETTLE: Lard, jacketed, staybolted, 36" dia. x 24", gauge, safety valve, draw-off valve, legs and cover.
- 149—TANKS: Lard Storage, (2) 8'6"x11" deep, with pipe coils, 10,000 lb. cap.
- 2338—LARD FILLER: Fee, 1- to 8-lb. size.

Rendering

- 2338—COOKER: Jordan, 4x7, with D. O. James drive, 7½ HP.
- 1563—DRYER: Anco, 5'x16' with 40 HP. motor.
- 1361—DRYER: Hebard, 5'x16' with 40 HP. motor.
- 1083—COOKER: French Oil, 80 cu. ft. cap., Falk reducer, less motor.
- 1091—TANK: Agitator, jacketed, 66" dia. x 76", 2 propellers, 6 blades, agitator, motor driven.
- 1095—TANKS: Grease Receiving, (3) 6'54"x36" deep, pipe coils, bottom drains.
- 1096—TANK: Open Blood Receiving, 12'x5'x36" deep.
- 1097—TANK: Open Blood Holding, 6'2" dia. x 66" deep, straight side, cone bottom.
- 1028—TANKS: Vertical, (4) 6' dia. x 12' long, straight sides, cone bottoms, 12" gate valves.
- 1099—TANKS: Vertical Receiving, (3) 33" on straight side x 6' dia., cone bottoms.
- 1067—TANKS: Rendering, vertical, 6' dia. x 17'10", Inlets 12", cone bottom 12" long straight side. Welded.
- 2336—ANDERSON EXPPELLER: Serial 1923, with 15 HP. motor, tempering apparatus.
- 1046—TANK: Agitator, jacketed, 66" dia. x 66" deep, 2 propellers, 6 blades, agitator, motor driven.
- 1047—TANK: Agitator, jacketed, 66" dia. x 48" deep, paddle agitator, bevel gear, 3 HP. reducer.
- 1365—(3) EVAPORATOR: Wm. C. Morrison, 500 gal. cap.
- 1040—TANKS: (2) Rendered pork fat receiving, pipe coils, 2 drains, 43"x16"x17" deep.
- 519—HAMMER MILL: WW, model F22M, 50 HP.

Conveyor Tables

- 1384—CONVEYOR TABLE: Smoke Meat Washing and Stocknetting Table, 42"x16" wd., conveyor flights 1' dia., complete with spray cabinet, motor, speed reducer, etc.

- 1245—TABLE: Ham Conveyor, 88 flights 18"x14" wd., overall dimensions 44' lg. x 69" wd. x 39" high, has 3 ham skinning stations, skinning saddles, 14 88 sterilizing boxes.
- 1397—CONVEYOR TABLE: Winger Artery Pump, angle frame, with ad. pipe legs, 42"x23½"x37½" high, has 88 flights 4"x18", complete with motor gear reducer.
- 2328—CONVEYING TABLE: 88 Top, 22' long x 50½" wide x 37" high, 6" conveyor belt with rollers center of table, 8 seats, with motor and drive.

Smokehouse Equipment

- 263—SMOKEHOUSE UNITS: (9) Drying System, 10' lg. x 8'3" high x 9'10" wide, two double doors each section, complete with temperature recorders, 4 Smoke-makers and conditioning units. Overall dimensions 28'2" lg. x 9'6" high x 10'1" wd., 10 cage cap. per section.
- 931—SMOKEHOUSE: Carrier type 52F, with 4 doors and Powers temperature recorder with chart No. 1099, 18' lg. x 13' high x 9' high width of opening, doors 7'8" high x 64" wide, smoke cabinet.
- 948—SMOKEHOUSE: Allright-Neil Revolving complete with electrical controls, motors, doors, smoke producers, blowers, etc. Nine available.

Sausage & Bacon

- 360—SILENT CUTTER: Randall No. 6, has 4-blade agitator, sliding gate bottom dump, bowl 48"x10½" deep, with 60 HP. motor.
- 1033—WASHER: Stick, 48" perforated cyl., motor driven, 3 HP. motor and reducer.
- 1295—TANK: Hot water heater, with diaphragm pressure control valve and Taylor Divice, thermometer.
- 1306—VAT DUMPER: Whiting Corp., 3 HP. motor drive, 6'6" wd. x 10' high x 13'6" lg. overall, with grate bar product slide and drain pan.
- 234—SMOKEHOUSE CAGER: All black, 6 racks for 34" stick, notched racks. Also 42" sticks, 100 available.
- SAUSAGE STUFFER: 300 lb. Buffalo.
- 2062—ROCKFORD FILLER: 3 sizes.

Molds

- 2306—HAM MOLDS: Adelmann, Stainless, 160 22-O-X, with stainless lids, sizes 60" wide, 5½" deep, 11" long.
- 2367—HAM MOLD PRESS: Hoy Model HP.
- 2428—HAM MOLDS: Adelmann, Stainless, 700 26-O, with stainless lids, size 6½" x 5½" x 12".
- 2496—HAM MOLDS: Adelmann, stainless, including lids, 63½"x12", model 2-O.
- 1209—HAM MOLDS: Aluminum, 6x6x11½, 75 available.
- 2363—HAM MOLDS: Alum., pear shaped, 110 Model F-I-E Adelmann.
- 2364—HAM MOLDS: Alum., pear shaped, 25 Adelmann Model F.I.B.
- 401—MOLDS: 160, 21A Perfection.
- 403—LOAF PANS: 100, Adelmann.
- 2374—HAM MOLD WASHER: Motor driven.
- 2342—PERFECTION MEAT SHAPING PRESS: 27300, serial 233, Lenzke.

Pumps

- 1684—PUMP: Union Steam, 4½"x23 with steam trap, diaphragm valve.
- 154—(4) LARD PUMPS: Viking, motor driven, 2 HP.
- 154—PUMP: Lard, Viking, motor drive, with 2 HP. motor, 11KK19.
- 138—PUMP: Lard, Worthington Duplex Steam, 10x 4½"x10, with 88 valves and rods.
- 160—PUMP: Lard, Union Duplex Steam, 10x4½"x10, 88 wing guides, seats, steam pressure 150 lb.
- 176—PUMP: Vacuum, Ingersoll-Rand, 18"x17", type E-8-1, 25 HP. motor.
- 133—PUMP: Vacuum, Ingersoll-Rand, type 15, 12"x6", double acting, with 10 HP. motor, "V" belt drive.
- 473—PUMP: Vacuum, Beach Russ, model 50D, 2 HP. motor, air-coupled type, single stage.
- 1103—PUMP: Union Steam, M-19, with Fisher governor and lubricator.
- 1394—PRESSURE PUMP: Ingersoll-Rand, motor driven, 10 HP. motor, model A, type INVH.
- 898—STEAM PUMP: Fisher Conveyor Co. type 1, Serial No. 100731, with 200 HP. gauge.
- 2354—BOILERFEED PUMP: Worthington, 200 GPM, 510' head.
- 2353—VERTICAL STUMP PUMP: Chicago, 12' lift, 4" discharge, 3 HP.
- 2352—STEAM PUMP: Gardner-Denver, 10x2x10, high pressure.

- 2351—RECIPROCATING PUMP: 8x12x12 (2) Worthington Simpex.
- 2349—PUMP: 6" Viking, gear, model EM.
- 2348—PUMP: Reciprocating, 6x8x12.
- 2346—PUMP: Reciprocating, Union, 6x6x6, with condensing dome.
- 1589—(4) WATER PUMP: Layne, Ser. No. 14612, with 40 HP. motor.

Scales

- (15) Bench and Floor Scales of various dial faces and graduations similar to the following item No. 1309:
- 1309—SCALE: Toledo Bench, style No. 821A, Ser. 285091, 250 lb. dial, 300 lbs. on 2 beams, ¼ lb. grad. with 88 platform 21"x29".
- (16) Pan Type Dial Bench and Floor Scales with various dial markings and graduations similar to the following item No. 1317:
- 1317—SCALE: Toledo pan, No. 8112, 200 lb. dial, 50 lb. beam, ¼ lb. grad., 88 Pan 28"x24", casters.
- 1223—SCALE: Fairbanks Morse Platform Floor, 4000 lb. cap., beam type, platform 58"x38", wood up-rights.
- 1240—SCALE: Howe Weighograph Platform, steel corner posts, platform 50"x59".
- 1278—SCALE: Howe Beam, for weighing barrels, chain slings, mounted on 4 legs.
- 1329—SCALE: Toledo Gravitygram, cap. 30 lbs., over and under.
- 1639—SCALE: Fairbanks Register Beam, tank, 10,000 lb. cap., ceiling esp. "H" platform 54" wd. x 11" lg.
- 1357—SCALE: Howe Weighograph Platform, 12 lb. beam, chart No. 4, platform 16"x16", bench type, without stand.
- 1386—SCALE: Howe Track Weighograph.
- 1396—SCALE: Fairbanks Stock, Pritchett, 5000 lb. dial, 21,000 lbs. cap. platform size 12"x28".
- 1598—SCALE: Fairbanks Registering, beam, over and under indicator, 2000 lb. cap., platform size 10"x5".

The foregoing is a partial listing of available scales.

Miscellaneous

- 750—SCALE: Howe Weighograph Track, 3000 lb. cap., Ser. R-H-14805, 12" hangers.
- 1105—SCALE: Floor, (2) wood posts, 56"x60" platform.
- 850—TRACK SCALE: Howe, overhead, beam type, 1000 lb. cap., 12" hangers.
- 897—TRACK SCALE: Fairbanks-Morse, overhead, beam type, 2000 lb. cap.
- 1376—SCALE: Triner-Perkins, all steel, 50 lb. face, no beams, ¼ lb. grad., 88 platform 14"x15", ser. No. 33523.
- 1518—SCALE: Chaffin, 50 lb. dial, ¼ lb. grad. with 88 platform 13"x10".
- 241—BKIDR: Wood platform, iron bound with steel legs, 40"x50". Fifty available.
- 144—TRANSPORTER: Yale-Towne, automatic, 4000 lb. cap., Model 88-42-44, Ser. No. 19052, Seven available.
- 537—TRUCKS: Electric Fork, steel wheels.
- 2315—TRUCKS: (3) Chevrolet 2 Ton, 1946 and 1947, with insulated bodies.
- 186—CAN CONVEYOR: 88 sterilizers for 6, 8 and 12 oz. cans, 1 sterilizer for 3 lb. ham cans, hard coating cap. for 12 oz. cans, 1 HP. gear-head motor.
- 2140—UTILITY TRUCKS: 88 body, 50"x27½"x18" deep, similar to Globe No. 7108. Four available.
- 2189—TRUCK: Deep body Ham and Bacon, similar to Globe No. 7290, galv. body, 60"x36"x15" deep, rubber tired wheels, aluminum and galvanized steel. Fifty available.
- TABLES: Approx. 25 available, mainly stainless top.
- 2772—ELECTRIC OAKITE WASHING UNIT.
- MOTORS: Approximately 150 various sizes.
- 2376—STEAM JACKETED KETTLES: (2) Aluminum; Weaver, Trunton.
- 2332—CASE PACKER: Standard-Knapp, Type E, for 200x407 cans, 48 to case, ½ HP.
- 2331—LABELER: Van-Spray, for glass jars, 1 HP., with chain conveyor 53x7".
- 2347—CAN CONVEYOR: Crescent, Link Belt, 1 HP.
- 2345—POTATO PEELER: Robart, ½ HP.
- 2334—VEGETABLE PEELER: Sterling, 1½ HP.

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Inspected Meat Output Gains 23% In Week; Lamb Kill Up Sharply

MEAT production for the week ended December 1 showed a substantial increase over the week previous, according to figures released by the U. S. Department of Agriculture. Output of meat under federal inspection amounted to 399,000,000 lbs. With the exception of 1950, this production was also the largest for any corresponding week

with the exception of hogs, other species were below last year.

Cattle slaughter of 263,000 head represented a 17 per cent gain over the previous week, but was 5 per cent below the 277,000-head volume for the same week a year ago. Beef production amounted to 142,000,000 lbs. for a 22,000,000 lbs. increase over the preceding

10,400,000 lbs. a week earlier and 12,600,000 last year for the corresponding period.

Hog slaughter of 1,745,000 animals was 25 per cent above the 1,400,000 head killed the preceding week and 2 per cent more than the 1,705,000 head killed a year ago. Production of 234,000,000 lbs. of pork showed a 26 per cent advance above the previous week and 1 per cent more than last year. Lard output was 57,600,000 lbs.

About 215,000 head of sheep and lambs were killed for a sharp increase over the previous week's 179,000-head kill. The figures for last year for that week were 235,000 head slaughtered. Production of lamb and mutton for the three weeks under comparison amounted to 9,900,000, 8,200,000 and 10,600,000 lbs. respectively.

Meat output for the same week in 1949 was 392,000,000 lbs., in 1948, 391,000,000 lbs.; in 1947, 347,000,000 lbs., and in 1946, 296,000,000 lbs.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 1, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Dec. 1, 1951.....	263	142.0	104	12.9	1,745	233.8	215	9.9	398.6
Nov. 24, 1951.....	225	119.9	82	10.4	1,400	186.2	179	8.2	324.7
Dec. 2, 1950.....	277	151.4	118	12.6	1,705	232.0	235	10.6	406.6

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Dec. 1, 1951.....	540	540	230	124	238	134	96	46	13.9	57.6
Nov. 24, 1951.....	960	533	235	127	236	133	96	46	14.0	46.2
Dec. 2, 1950.....	1,002	553	215	117	243	138	95	45	14.0	54.2

since 1946. By comparison with the previous week's 325,000,000 lbs. it showed a gain of 23 per cent, but about 2 per cent under last year's 407,000,000 lbs.

Meat production has increased since the Thanksgiving holiday week, but

week, but 9,000,000 lbs. less than a year earlier.

A total of 104,000 calves were killed during the week under study compared with 82,000 for the previous week and 118,000 last year. Inspected veal stood at 12,900,000 lbs. against

PRICE DIPS FAVOR CUTTING MARGINS ON LIGHT HOGS

(Chicago costs and credits, first three days of the week)

Lower costs on the live market worked favorably for light hogs and the smaller cuts, but price declines on the two heavier classes, and declines in prices of the bigger cuts forced cutting margins slightly deeper into the minus column than for the previous week.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live	Price	per	per	Value	Pct. live	Price	per	per	Value	Pct. live	Price	per	per	Value
wt.	lb.	cwt.	cwt.	fln.	wt.	lb.	cwt.	cwt.	fln.	wt.	lb.	cwt.	cwt.	fln.
		alv.	alv.	yield			alv.	alv.	yield			alv.	alv.	yield
Skinned hams.....	12.6	45.7	\$ 5.76	\$ 8.31	12.6	43.2	\$ 5.44	\$ 7.65	12.9	42.2	\$ 5.44	\$ 7.64		
Picnics.....	5.6	28.4	1.59	2.30	5.5	26.7	1.47	2.06	5.3	26.7	1.42	1.98		
Boston butts.....	4.2	34.2	1.44	2.09	4.1	34.2	1.40	1.98	4.1	34.2	1.39	1.96		
Loins (blade in).....	10.1	37.7	3.81	5.50	9.8	37.2	3.65	5.07	9.6	35.5	3.41	4.76		
Lean cuts.....			\$12.00	\$18.20			\$11.96	\$16.76			\$11.66	\$16.34		
Bellies, S. P.....	11.0	25.9	2.85	4.11	9.5	24.6	2.34	3.32	3.9	20.7	.81	1.14		
Bellies, D. S.....					2.1	19.0	.40	.57	8.6	19.0	1.60	2.28		
Fat backs.....					3.2	13.0	.42	.58	4.6	13.5	.62	.89		
Plates and joints.....	2.9	11.5	.33	.48	3.0	11.5	.35	.48	3.4	11.5	.35	.53		
P.S. hind.....	2.3	13.6	.31	.41	2.2	13.6	.30	.42	2.2	13.6	.30	.42		
Raw, leaf, rend. wt.13.9	14.4		2.00	2.88	12.3	14.4	1.77	2.50	10.4	14.4	1.50	2.08		
Fat cuts & lard.....			\$ 5.40	\$ 7.88			\$ 5.38	\$ 7.87			\$ 5.38	\$ 7.36		
Spareribs.....	1.6	40.5	.65	.93	1.6	36.0	.58	.83	1.6	25.5	.41	.56		
Regular trimmings.....	3.3	15.7	.52	.74	3.1	15.7	.49	.66	2.0	15.7	.46	.64		
Feet, tails, etc.....	2.0	12.8	.26	.37	2.0	12.8	.26	.36	2.0	12.8	.26	.36		
Offal & misc.....			.80	1.25			.80	1.24			.80	1.23		
TOTAL YIELD														
& VALUE	80.5		\$29.42	\$29.79	71.0		\$19.67	\$27.72	71.5		\$18.97	\$26.49		
Cost of hogs.....			\$18.44				\$18.32				\$18.27			
Condemnation loss.....			.10				.16				.10			
Handling and overhead.....			1.50				1.36				1.28			
TOTAL COST PER CWT.			\$20.04				\$19.78				\$19.66			
TOTAL VALUE			20.42				19.67				18.97			
Cutting margin.....			-\$8.38				-\$1.11				-\$6.69			
Margin last week.....			-\$8.30				-.00				-.53			

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended December 1 increased by nearly over 50,000,000 lbs. over supplies of two weeks earlier, the American Meat Institute has reported. The total as of December 1 was also larger than the 240,800,000 lbs. a year ago and the 225,200,000 lbs., given as the 1947-49 average for that date. The total of all pork products in cure and frozen for cure on December 1 was 224,100,000 lbs. as against 187,800,000 lbs. two weeks previous, and compared with 213,600,000 lbs. a year ago and 199,400,000 lbs., the 1947-49 average.

The accompanying table shows stocks as percentages of holdings two weeks ago, last year and the 1947-49 average.

	Dec. 1 stocks as Percentages of Inventories on			
	Dec. 1, 1951	Dec. 2, 1950	1947-49	Av.
BELLIES				
Cured, D. S.....	98	97	133	
Cured, S.P. & D.S.....	94	90	84	
Frozen-for-cure, regular.....	60	190	300	
Frozen-for-cure, S.P. & D.C.....	161	172	286	
Total bellies.....	115	111	120	
HAMS				
Cured, S.P., regular.....	67	80	31	
Cured, S.P., skinned.....	127	106	110	
Frozen-for-cure, regular.....	100	33	50	
Frozen-for-cure, skinned.....	123	93	117	
Total hams.....	124	102	108	
PICNICS				
Cured, S.P.....	95	80	82	
Frozen-for-cure.....	200	138	132	
Total picnics.....	129	107	105	
FAT BACKS				
D.S. CURED.....	138	78	107	
OTHER CURED AND FROZEN-FOR-CURE				
Cured, D.S.....	108	93	90	
Cured, S.P.....	106	84	79	
Frozen-for-cure, D.S.....	167	100	250	
Frozen-for-cure, S.P.....	135	95	120	
Total other.....	115	80	91	
BARRELED PORK	125	143	111	
TOT. D.S. CURED				
ITEMS.....	78	140	280	
TOT. FROZ. FOR D.S.				
CURE.....	167	100	250	
TOT. S.P. & D.C. CURED.....	100	95	94	
TOT. S.P. & D.C. FROZ.....	152	135	190	
TOT. CURED & FROZEN-FOR-CURE	119	105	112	
FRESH FROZEN				
Loins, shoulders, butts.....	165	113	114	
and spareribs.....	148	138	153	
All other.....	155	125	132	
Total.....	123	107	115	
TOT. ALL PORK MEATS	123	107	115	
RENDERED PORK FATS	93	117	104	
LARD.....	117	75	73	

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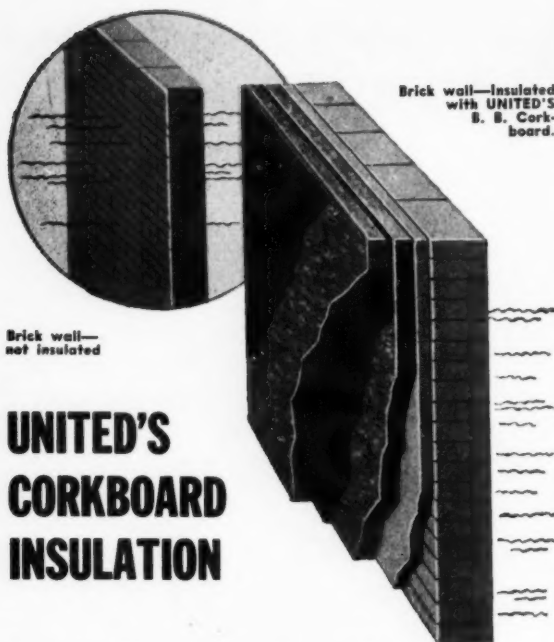
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MEAT and SUPPLIES PRICES

CHICAGO

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Dec. 7, 1951

Native steers	
Prime, 600/800	55 @ 56
Choice, 500/700	55 @ 56*
Choice, 700/900	54
Good, 700/800	53
Commercial cows	43 @ 43 1/2
Can. & cut.	41
Bulls	48 1/2*

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	90.5
Flank	80.0
Cross cut chuck	50.4
Regular chuck	55.0
Foreshank	32.0
Brisket	43.0
Rib	75.0
Short plate	22.0
Back	60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5
Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	82.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Foreshank	32.0
Brisket	43.0
Rib	68.0
Short plate	32.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	7.00@12.00
Hearts	31@32
Livers, selected	60.08*
Livers, regular	51@52
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	7.0
Melts	7.0
Udders	5.5

(*Ceiling base prices, loose, f.o.b. Chicago.)

BEEF HAM SETS†

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

(*Ceiling base prices, f.o.b. Chicago.)

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	78 @ 79
6 to 12 oz.	86 @ 86
12 oz. up	88 @ 89
Calf tongues	31 @ 33
Lamb fries	70
1/2 lb. tails, under 1/2 lb.	25.8*
Over 1/2 lb.	25.8*

(*Ceiling base prices, f.o.b. Chicago.)

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	49 @ 53
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54 @ 57
Hams, skinned, 16/18 lbs., wrapped	48 @ 52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53 @ 55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	39 @ 42
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34 @ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	41 @ 43

VEAL—SKIN OFF

(l.c.l. prices)

Prime, 80/150	56 1/2 @ 58
Choice, 50/80	52 @ 54
Choice, 80/150	55 @ 57
Good, 50/80	50 @ 52
Good, 80/150	52 @ 55
Commercial, all weights	40 @ 47

†For permissible additions to ceiling base prices, see CFR 24.

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	58.00@61.00
Choice, 30/50	57.00@61.00
Good, all weights	56.00@59.00

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	35 @ 36
Good, 70/down	32 @ 34
Utility, 70/down	26.00@30.00

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs., 47 1/2 @ 43 1/2	
Pork loins, regular	
12/down, 100's	30 @ 41
Pork loins, boned, 100's	60
Shoulders, skinned, bone-in, under 16 lbs., 100's	32
Picnics, 4/6 lbs., loose	28 1/2
Picnics, 6/8 lbs., loose	27
Boston butts, 4/8 lbs., 100's	36 @ 37
Neck bones, bbls.	14.20
Livers, bbls.	17 1/2 @ 18
Brains, 10's	15.80*
Ears, 30's	13 @ 13 1/2
Snouts, lean-in, 100's	12
Feet, front, 30's	8

SAUSAGE MATERIALS—FRESH

Pork trim., regular 40%, bbls.	16
Pork trim., guar. 50% lean, bbls.	17 1/2
Pork trim., spec. 80% lean, bbls.	39 1/2
Pork trim., ex. 95% lean, bbls.	46
Pork cheek meat, trmd., bbls.	40.80*
Bull meat, bon's, bbls.	61.50
Bon's cow meat, C.C., bbls.	56 1/2
Beef trimmings, bbls.	46.00
Boneless chucks, bbls.	58@58 1/2
Beef head meat, bbls.	41.60*
Beef cheek meat, trmd., bbls.	41.60*
Shank meat, bbls.	59.80*
Veal trimmings, boneless, bbls.	53

SAUSAGE CASINGS

(F.O.B. Chicago
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	80 @ 90
Domestic rounds, over 1 3/4 in., 140 pack	1.10@1.15
Export rounds, wide, over 1 3/4 in.	1.50@1.65
Export rounds, medium, 1 3/4 to 1 1/2 in.	1.00@1.20
Export rounds, narrow, 1 in. under	1.15
No. 1 weasands	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	12 @ 15
Middles, sewing, 1 1/2 in.	1.35@1.55
Middle, select, wide, 2 1/2 in.	1.60@1.70
Middle, select, extra, 2 1/2 in.	1.70@1.80
Middle, select, extra, 2 1/2 in. & up	2.00@2.85
Beef bungs, export, No. 1	24 @ 25
Beef bungs, domestic	12 @ 18
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 20
10-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	7 @ 8
Pork casings:	
Extra narrow, 28 mm. & dn.	4.10@4.20
Narrow, mediums, 29@32 mm.	4.00@4.10
Medium, 32@35 mm.	2.85@3.10
Spec. med., 35@38 mm.	2.35@2.40
Export bungs, 34 in. cut	26 @ 27
Large prime bungs, 34 in. cut	18 @ 20
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs, 34 in. cut	9
Middles, per set, cap ex.	50 @ 55

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	99 @ 1.03
Thuringer	61 @ 62.9
Farmer	82 @ 84
Holsteiner	83.5@84.5
B. C. Salami	94 @ 95.5
Genoa style salami, ch.	94 @ 96.00
Pepperoni	88 @ 95
Italian style hams	78 @ 79

How to Make Your Equipment Last Longer

DON'T scour your equipment into scrap. Save the surfaces by cleaning the Oakite way. Designed for metals as well as soils, Oakite materials clean without etching or pitting equipment. No damage to galvanized or other sensitive surfaces. No dangerous drilling out to descale heat exchangers. You get longer equipment life—less downtime, more production.

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Perma-Steel
PLATES

• STAY SHARPER LONGER
• CUT CLEANER



PRECISION MACHINED OF FINEST ALLOY STEEL FOR A BETTER, FASTER AND CLEANER CUT!

You're all set for that exclusive "true-slice" cut and long-run economy when you install PERMA-STEEL PLATES on your choppers. Developed in the research laboratories of Enterprise, they're complete with high carbon content to insure a continuous, sharp, cutting edge . . . molybdenum, to resist wear of the knife . . . chromium, for stainless quality.

For the utmost in cutting efficiency and economy, try the Enterprise PERMA-STEEL Plate, made by the oldest manufacturer of precision food chopping equipment.

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The ENTERPRISE MFG. CO. of PA.
3rd & DAUPHIN STS., PHILA. 33, PA.

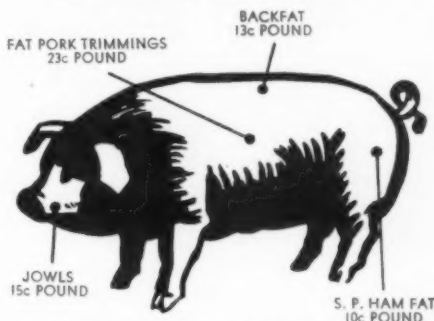
The National Provisioner—December 8, 1951

PORK FAT * 50¢

Yes, get 50¢ for your pork fat by using more of it in your formula with

TIETOLIN

The Perfect Albumin Binder. Reg. U.S. Pat. Off.



TIETOLIN gives this additional fat all the binding qualities of costlier lean meat. Assures a perfect sausage!

Here's why **TIETOLIN** is the biggest-selling binder:

- binds fat of all kinds
- effectively prevents fat separation
- reduces loss by shrinkage
- eliminates air pockets
- absorbs and holds moisture
- contains no cereal, no gum, no starch
- fully approved for use in Federal inspected plants in U.S. and Canada

Write for sample drum or leaflet P-31.

There's only one **TIETOLIN** . . . and **FIRST SPICE** makes it!

We also make: Bouillon Frankfurter Seasoning, **FLAVOLIN M.S.G.** Flavor Booster
Complete line of seasonings.

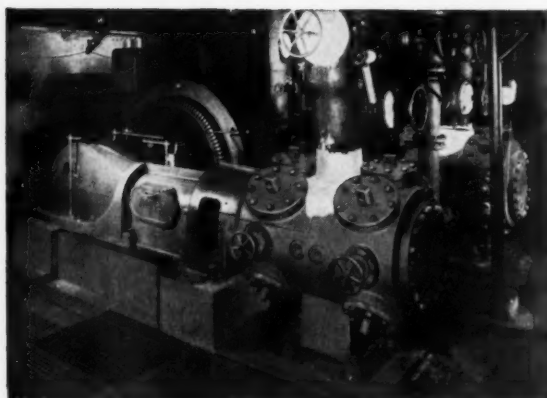
*approx. selling price of **WIENER BOLOGNA**.



FIRST SPICE

Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • Worth 4-5682



for 55 years at **ARMOUR**
AND COMPANY
they've been saying...

It's VILTER Again—

● As Armour has grown to its present position of greatness, their choice for refrigeration again and again has been Vilter. Today you'll find Vilter equipment in Armour plants literally from Maine to California... from Florida to Washington... from North Dakota to Texas. You'll even find Vilter-equipped Armour plants scattered through Canada and South America.

Listing the Vilter equipment in use by Armour would be a prodigious task. There are horizontal and vertical compressors for ammonia and freon; condensers and receivers; air units and blast coils; special pipe coils; Vilter Packers; and so on. You'll even find Vilter equipment at the famous Armour Experimental Animal Laboratory in Chicago.

Meat plants and food processors all over the world have found, like Armour, that it pays to buy Vilter. In plant after plant, you'll find Vilter refrigeration equipment re-ordered time after time, year after year, because these plants know that Vilter saves them money in upkeep, in operating costs, and in lack of wasteful "down-time."

Vilter

Let your nearest Vilter
Representative or distributor show you how
you can save with Vilter.

REFRIGERATION and AIR CONDITIONING

THE VILTER MANUFACTURING COMPANY
MILWAUKEE 7, WISCONSIN

Ammonia and Freon Compressors • Packers • Evaporative and Shell & Tube
Condensers • Pipe Coils • Valves and Fittings • Can Ice Plants

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings	47½¢ @ 49
Pork sausage, sheep cas.	52¢ @ 54
Pork sausage, bulk	41½¢ @ 42
Frankfurters, sheep cas.	55¢ @ 59.1
Frankfurters, skinless	52¢ @ 52.6
Bologna, artificial cas.	47¢ @ 47.7
Bologna, natural cas.	48½¢ @ 49½
Smoked liver, hog bungs	49½¢ @ 49½
New Eng. lunch, spec.	68¢ @ 70½
Mixed lunch, spec. ch.	54¢ @ 59
Tongue and blood	46¢ @ 49
Blood sausage	41¢ @ 49
Sausage	36¢ @ 37
Polish sausage, fresh	55¢ @ 64
Polish sausage, smoked	55¢ @ 64

SPICES

(Basis Chgo., orig. hbls., bags, bales)

	Whole	Ground
Allspice, prime	41	46
Resifted	40	44
Chili Powder	42	44
Chili Pepper	44	46
Cloves, Zanzibar	80	96
Ginger, Jam., unbl.	72	78
Ginger, African	42	52
Cochin
Mace, fey, Banda
East Indies	1.54	..
West Indies	1.46	..
Mustard, flour, fey	35	..
No. 1	30	..
West India Nutmeg	60	..
Paprika, Spanish	46¢ @ 64	..
Pepper Cayenne	46¢ @ 62	..
Red, No. 1	44	..
Pepper, Packers	1.91	3.08
Pepper, white	2.90	3.45
Malabar	1.91	1.90
Black Lampung	1.91	1.90

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	20	24
Cominos seed	32	36
Mustard seed, fancy	23	..
Yellow American	30	..
Marjoram, Chilean	20 @ 25	24 @ 29½
Oregano	20 @ 25	24 @ 29½
Coriander, Morocco
Natural No. 1	22	27
Marjoram, French	49	53
Sage, Dalmatian
No. 1	78	88

CURING MATERIALS

Cwt.

Nitrate of soda, in 400-lb. hbls., del., or f.o.b. Chgo.	\$ 9.39
Salt, p. n. ton, f.o.b. N.Y.	11.00
Dbt. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car. delivered Chicago	11.90
Sugar	..
Raw, 96 basis, f.o.b. New York	6.05
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.33

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 30	San Francisco Nov. 30	No. Portland Nov. 30
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$57.60 @ 58.00		\$57.70 @ 58.10
600-700 lbs.	57.60 @ 58.00	\$57.93 @ 58.10	57.70 @ 58.10
Good:			
500-600 lbs.	55.60 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
600-700 lbs.	55.60 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
Commercial:			
350-600 lbs.	50.60 @ 51.00	50.93 @ 51.10	50.70 @ 51.10
COW:			
Commercial, all wts.	44.00 @ 48.00	49.50 @ 51.10	45.00 @ 51.10
Utility, all wts.	42.00 @ 45.00	44.50 @ 49.10	42.00 @ 47.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	58.00 @ 59.00	57.00 @ 58.00	56.00 @ 58.00
Good:			
200 lbs. down	56.00 @ 58.00	46.00 @ 58.00	55.00 @ 57.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	60.20 bulk	59.90 @ 60.30	57.90 @ 59.50
50-60 lbs.	60.20 bulk	59.90 @ 60.30	..
Choice:			
40-50 lbs.	60.20 bulk	59.90 @ 60.30	57.90 @ 59.50
50-60 lbs.	60.20 bulk	59.90 @ 60.30	..
Good, all wts.	58.20 bulk	57.90 @ 58.30	56.00 @ 58.30
MUTTON (EWE):			
Choice, 70 lbs. dn.	35.70 bulk	34.50 @ 35.80	33.40 @ 33.80
Good, 70 lbs. dn.	33.70 bulk	32.00 @ 33.80	33.40 @ 33.80
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	31.00 @ 36.45	29.00 @ 35.55	29.00 @ 31.30
120-160 lbs.	30.50 @ 32.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	44.00 @ 46.00	45.00 @ 54.60	44.50 @ 52.00
10-12 lbs.	44.00 @ 46.00	44.00 @ 54.00	44.50 @ 52.00
12-16 lbs.	42.00 @ 45.00	44.00 @ 54.00	43.50 @ 50.00
PICNICS:			
4-8 lbs.	36.00 @ 41.00	37.00 @ 42.00	37.00 @ 42.00
PORK CUTS No. 1: (Smoked)			(Smoked)
HAM, Skinned:			
14 lbs.	51.00 @ 54.00	53.00 @ 58.00	52.00 @ 56.00
14-18 lbs.	51.00 @ 54.00	53.00 @ 58.00	50.00 @ 54.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00 @ 46.00	40.00 @ 48.00	42.00 @ 48.00
8-10 lbs.	33.00 @ 41.00	40.00 @ 46.00	40.00 @ 46.00
10-12 lbs.	33.00 @ 41.00	..	39.00 @ 44.00
LARD, Refined:			
Terces	17.50 @ 18.00	..	16.00 @ 18.50
50 lb. cartons and cans.	18.00 @ 19.00	18.50 @ 19.50	..
1 lb. cartons	18.50 @ 19.50	19.50 @ 21.50	19.00 @ 21.00

MAX J. SALZMAN SAUSAGE CASING BROKER

Tel. Sacramento 2-4800
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2618 W. Madison St.
Chicago 12, Ill.

"Frisk" . . . NATURAL ENEMY OF

GREASY PANS, TABLES, SAWS, ETC.

- * High Concentrated Solvent!
- Easy to use . . . easy on the hands!
- Saves time, labor and money!
- Really cleans . . . leaves no deposit!

"FRISK" is a fast-acting cleaning agent that takes the "labor" out of grease removal. 2 to 4 tablespoons of "FRISK" added to a gallon of water and your grease problems are solved. No soaking required . . . just dip and rinse! "FRISK" also prevents grease accumulation in the drains . . . eliminates clogging headaches. Order today!

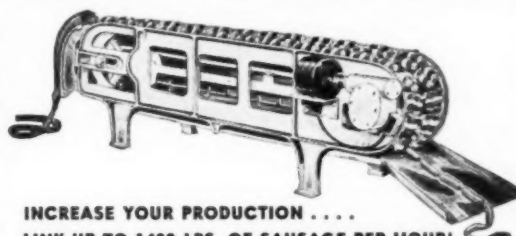
Frisk Sales Company

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NEW! IMPROVED! "FAMCO" AUTOMATIC SAUSAGE LINKER



INCREASE YOUR PRODUCTION . . . LINK UP TO 1400 LBS. OF SAUSAGE PER HOUR!

"FAMCO" . . . the automatic sausage linker . . . can save you approximately 60% of your labor cost! Easy to install, clean, handle, operate and maintain . . . and economical, too! Write for details!

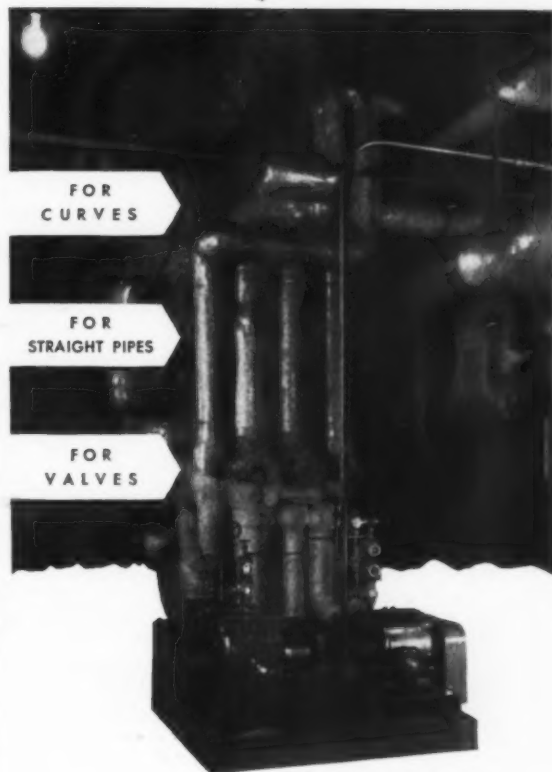
CAPACITY 3" to 7" LINKS

3 to 7-inch lengths, increments of 1/4"	3 1/2" length—18,000 links per hour
. . . any dia. from 5/8" to 1 3/8" in natural casings.	4 " length—15,360 links per hour
	5 " length—12,480 links per hour
	6 " length—10,560 links per hour

ALLEN GAUGE & TOOL CO.

FAMCO DIVISION

421 N. BRADDOCK AVE., PITTSBURGH 21, PENNA.



FOR CURVES

FOR STRAIGHT PIPES

FOR VALVES

- LASTS A LIFETIME
- EASILY INSTALLED
- APPLIES WITHOUT WASTE

for
Maximum
Efficiency

SPECIFY ALL-HAIR

OZITE

INSULATING FELT

OZITE All-Hair Felt has been the best insulation for the refrigeration industry for over half a century. Here's why —

- . . . low conductivity provides efficient heat barrier
- . . . allows close temperature control . . . permits maximum capacity of refrigeration units . . .
- reduces power consumption . . . does not rot or pack down — resists fire.

For all of the facts about time-proven OZITE send for 4-page Bulletin No. 300.

AMERICAN HAIR & FELT COMPANY

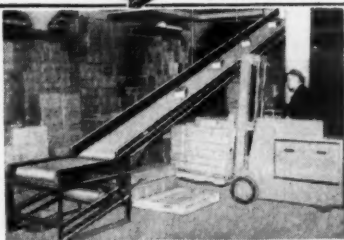
Dept. J112, Merchandise Mart
CHICAGO 54, ILLINOIS

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Standard
GRAVITY & POWER
CONVEYORS

LIFT OR
LOWER—
FLOOR TO
FLOOR
WITH A



STANDARD INCLINEBELT

Move boxes, cases, cartons, sacks or bundles from basement to first floor, or any floor to floor — continuously with the Standard Inclinebelt. Compact — simple to install — minimum maintenance and attention. Lifts or lowers 10 to 20 lbs. of live load per ft.; floor elevations of 8 ft. to 14 ft. 6 inches inclusive; two belt widths to handle commodities 15½ inches to 25½ inches wide.

Electric motor operated. Write for INCLINEBELT Bulletin — address Dept. NP-121.



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Simplify your
**RENDERING
PROCESS**

with a
DIAMOND HOG

- GRIND FINELY . . .
- UNIFORMLY . . .
- SPEED PRODUCTION . . .

FATS reduced to a fine, uniform size make the rendering process easier . . . cooking more thorough and efficient. Rendering in turn becomes more profitable because of power, steam and labor savings. Diamond's patented Double Anvil feature means additional cutting surface . . . overhead feed makes choking impossible. WRITE for Bulletin H-50—learn how to speed up your rendering process.

Your Distributor in The Chicago Area

THE GLOBE COMPANY



DIAMOND IRON WORKS, INC.
AND THE MAHR MANUFACTURING CO. DIV.

1724 N. 2nd STREET, MINNEAPOLIS 11, MINN.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, DEC. 6, 1951

REGULAR HAMS

Fresh or F.F.A.	S. P.
8-10 45n	45n
10-12 45n	45n
12-14 41½n	41½n
14-16 41n	41n

BOILING HAMS

Fresh or F.F.A.	S. P.
16-18 40n	40n
18-20 39½n	39½n
20-22 39½n	39½n

SKINNED HAMS

Fresh or F.F.A.	Frozen
10-12 47½ @ 47½	47½
12-14 44 @ 44½	44½
14-16 43 @ 43½	43½
16-18 42½	42½
18-20 42 @ 42½	42
20-22 42	42
22-24 39½	39½
24-26 38½	38½
26-30 37½	36½
25-up, 2's	34½
incl. 34½	34½

FAT BACKS

Green or Frozen	Cured
6-8 13n	13½n
8-10 14n	13½n
10-12 14n	14½
12-14 15.20	15½ @ 16
14-16 15.20	15½ @ 16
16-18 15½ @ 16	15½ @ 16
18-20 15½ @ 16	15½ @ 16
20-25 15½ @ 16	15½ @ 16

PICNICS

Fresh or F.F.A.	Frozen
4-6 28½ @ 29	28½
6-8 27 @ 27½	27½
8-10 27 @ 27½	27½
10-12 27 @ 27½	27½
12-14 26½ @ 27	26½
8-up, 2's	26½
incl. 26½ @ 27	26½

BELLIES

Fresh or Frozen	Cured
6-8 28	29½n
8-10 26½ @ 26½	28 @ 28½n
10-12 24½	26
12-14 23½	25n
14-16 21 @ 21½	22½ @ 23n
16-18 20½ @ 21	22½ @ 22½n
18-20 20½ @ 20½	22 @ 22½n

GR. AMN

BELLIES	D. S.
18-20 10 @ 10½	20n
20-25 17½ @ 18	19
25-30 16½ @ 17	18½
30-35 15 @ 15½	18
35-40 14½ @ 15	15½
40-50 13½ @ 14½	15

*Celling price, CPR 74, loose, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen	Cured
Reg. plates . . . 14½n	14½n
Clear plates . . 12½n	12½n
Square jowls . . 13	13
Jowl butts . . . 10½ @ 10½	10½ @ 11
S.P. jowls	11

n—nominal.

LARD FUTURES PRICES

MONDAY, DECEMBER 3, 1951

Open	High	Low	Close
Dec. 16.22½	16.22½	15.80	15.85a
Jan. 15.22½	15.25	14.80	14.82½b
Mar. 15.10	15.15	14.82½	14.85b
May 15.00	15.02½	14.80	14.85
July 15.00	15.00	14.85	14.85a

Sales: 6,760,000 lbs.

Open interest, at close Fri., Nov. 30th: Dec. 346, Jan. 283, Mar. 381, May 213, July 74; at close Sat., Dec. 1st: Dec. 334, Jan. 291, Mar. 388, May 222, and July 77 lots.

TUESDAY, DECEMBER 4, 1951

Dec.	Jan.	Mar.	May	July
15.90	16.05	15.90	15.97½b	
14.85	15.00	14.85	15.00b	
14.90	15.00	14.85	15.00a	
14.85	14.97½	14.85	14.97½	
14.97½	15.00	14.97½	15.00a	

Sales: 2,800,000 lbs.

Open interest, at close Mon., Dec. 3rd: Dec. 292, Jan. 302, Mar. 409, May 225, and July 79 lots.

WEDNESDAY, DECEMBER 5, 1951

Dec.	Jan.	Mar.	May	July
16.05	16.05	15.85	15.85a	
15.00	15.02½	15.00	15.02½b	
15.10	15.10	14.95	14.97½	
14.95	14.97½	14.85	14.90	
15.05	15.15	15.00	15.00b	

Sales: 3,040,000 lbs.

Open interest, at close Tuesday, Dec. 4th: Dec. 282, Jan. 303, Mar. 417, May 229, and July 79 lots.

THURSDAY, DECEMBER 6, 1951

Dec.	Jan.	Mar.	May	July
15.97½	16.05	15.90	16.00n	
15.05	15.20	15.05	15.15b	
15.02½	15.15	15.02½	15.10b	
14.90	15.07½	14.90	15.05a	
15.15	15.17½	15.15	15.17½a	

Sales: 3,240,000 lbs.

Open interest, at close Wed., Dec. 5th: Dec. 252, Jan. 305, Mar. 442, May 228, and July 82 lots.

FRIDAY, DECEMBER 7, 1951

Dec.	Jan.	Mar.	May	July
16.05	16.30	16.05	16.27a	
15.25	15.60	15.25	15.60	
15.22	15.45	15.22	15.40	
15.15	15.42	15.15	15.42	
15.40	15.55	15.40	15.52	

Sales: 7,000,000 lbs.

Open interest at close Thurs., Dec. 6th: Dec. 233, Jan. 307, Mar. 447, May 236, and July 85 lots.

a—asked. b—bid.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended December 1, 1951 was 9.9, according to a report by the U. S. Department of Agriculture. This ratio was one-tenth lower than the 10.0 ratio reported for the preceding week, one and a half cent below the 11.2 ratio recorded for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.865 per bu. in the week ended December 1, \$1.867 per bu. in the previous week and \$1.606 per bu. in the same 1950 week.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes	Neutral tierces, f.o.b. Chicago	Standard Shortening *N. & S.	Hydrogenated Shortening N. & S.
\$19.75	19.75	21.75	21.75	26.25	24.25	21.50	23.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Dec. 1 . . . 16.15	14.87	14.37
Dec. 3 . . . 16.00n	14.50	14.00n
Dec. 4 . . . 16.25n	14.50	14.00n
Dec. 5 . . . 16.00n	14.25	13.75n
Dec. 6 . . . 16.12½n	14.25	13.75n
Dec. 7 . . . 16.37n	14.62	14.12

n—nominal. b—bid.

LIGHT WEIGHT — HEAVY DUTY — MEAT SHIPPING BOXES

CHECK THESE

15
FEATURES

- Drawn seamless .072 aluminum alloy
- Embossed for greatest strength
- Stainless steel handles
- Handles permanently centered
- Wear pads brazed aluminum
- Nesting stops
- Rims reverse drawn to eliminate sharp edges in handling
- Rounded corners—easy to clean
- Drain lip on rim
- Stacks conveniently
- Nests conveniently
- Rigid inspection—meets all requirements
- Size—inside 32" x 13 1/2" x 9 7/8" outside 34 1/2" x 16 7/8" x 10 1/4"
- Your firm name embossed free on side panels in purchases of 50 or more.

- Drain holes on rim top—Permits draining of rim in any position



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CINCINNATI 16, OHIO

Buy Boss Aluminum Meat Shipping Boxes, light, easy to handle, stack and nest. Simple to clean, they pass the most rigid inspections. Available now! Write for informative literature and prices.



Quality Wrappers



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Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

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Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



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Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

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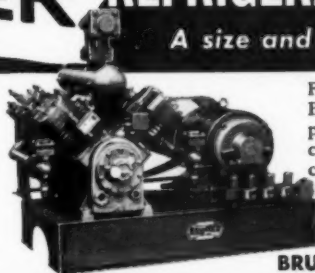
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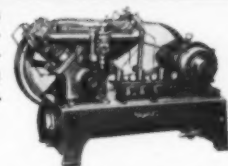
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Representatives Everywhere



From carcass cooling to truck units Brunner advantages are many in application design, performance efficiency and operating economy. You can depend upon Brunner always.

Instructive literature on
request... WRITE



BRUNNER MANUFACTURING CO., Utica 1, N. Y., U.S.A.

MANUFACTURERS OF AIR COMPRESSORS, AIR CONDITIONERS AND REFRIGERATION CONDENSING UNITS

If there's dust on it
it may be
precious scrap!

If it's
SCRAP



it's needed to make **STEEL!**

One half of all the raw materials used in steel production is *scrap*. Today, the mills aren't getting enough iron and steel scrap to keep up with greatly increased steel production.

AND WHAT IS SCRAP?

Scrap is many things. Here are three:

1. the "left-overs" of iron and steel production, fabrication and machining.
2. junked autos and old farm machinery.
3. obsolete iron and steel equipment in factories, such as old machinery, tools, dies, jigs, fixtures, chain, valves, etc.

But—the "left-overs" are not great enough today to fill the unprecedented demands for steel production.

And, with replacements scarce, less junked autos and farm machinery have entered the scrap supply lines.

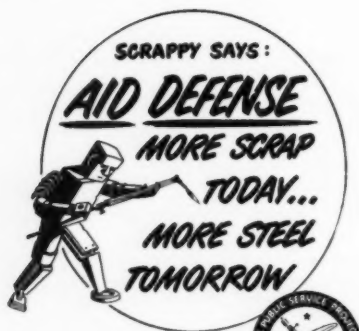
So—only by digging out all the never-to-be-used odds and ends of broken, worn-out, and obsolete factory equipment . . . can mills and foundries get all the scrap they need.

If they don't get it, steel production rates may be severely hampered . . . and our country's effort to maintain military strength and civilian economy at the same time, will be crippled.

It's **YOUR** Job to Furnish More Scrap

Institute a steel scrap salvage program in your plant. Appoint one top official in your company to take full responsibility. Have him consult with your local Scrap Mobilization Committee and local scrap dealers. The nearest office of the National Production Authority, Department of Commerce, can tell you who your local Scrap Mobilization chairman is.

Do this now. Write for a copy of the booklet, "Top Management: Your Program for Emergency Scrap Recovery", to Advertising Council, 25 W. 45 St., New York 19, N. Y.



NON-FERROUS SCRAP
NEEDED, TOO!



This advertisement is a contribution, in the national interest, by

THE NATIONAL PROVISIONER

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

	Dec. 7, 1951
	Per lb.
	City
Prime, 800 lbs./down	58.00@60.00
Choice, 800 lbs./down	56.50@59.00
Good	55.00@57.50
Cow, commercial	44.00@47.00
Cow, utility	41.00@44.00

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	56.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	55.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	62.6*
Oxtails, over 1/2 lb.	27.6*

*Ceiling base prices.

LAMBS

(L.C.I. prices)

	City
Prime lambs, 50/down	61.00@64.30*
Choice lambs, 50/down	61.00@64.30*
Hindsaddles, pr. & ch...	No quotation

Western

Prime, all wts.	58.00@64.30*
Choice, all wts.	56.00@64.30*
Good, all wts.	55.00@59.00*

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(L.C.I. prices)

	Western
Hams, sknd., 14/down	46.00@56.00
Picnics, 4/8 lbs.	39.00@44.00
Bellies, sq. cut, seedless	
8/12 lbs.	No quotation
Pork loin, 12/down	43.00@48.00
Boston butts, 4/8 lbs.	40.00@47.00
Spareribs, 3/down	43.00@45.00
Pork trim., regular	25.00
Pork trim., spec. 80%	No quotation

City

Hams, skinned, 14/down	47@50.00
Pork loin, 12/down	41@44
Boston butts, 4/8 lbs.	38@42
Spareribs, 3/down	42@45

*Zone ceiling.

VEAL—SKIN OFF

(L.C.I. prices)

	Western
Prime carcass	60 @62
Choice carcass	55 @60.00
Good carcass, 80/down	48.00@52.00
Commercial carcass	43.00@48.00

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. 1st in	
100 to 136 lbs.	\$32.00@34.00
137 to 153 lbs.	32.00@34.00
154 to 171 lbs.	32.00@34.00
172 to 188 lbs.	32.00@34.00

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	1%
Breast fat	2%
Edible suet	2%
Inedible suet	2%

CANADIAN STOCKS

Canadian storage stocks on Nov. 1 are as follows:

	Nov. 1* 1951	Oct. 1† 1951	Nov. 1 1950
Beef	7,886,000	6,437,000	7,537,000
Veal	3,737,000	3,520,000	3,143,000
Pork	6,161,000	5,760,000	6,610,000
Mutton & Lamb	1,566,000	742,000	2,371,000

*Preliminary. †Revised.

SOUTHERN KILL

September 1951 slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:

	Sept. 1951	Sept. 1950
Cattle	63,000	63,000
Calves	27,500	38,500
Hogs	184,000	164,000
Sheep		200

KOCH DESIGN

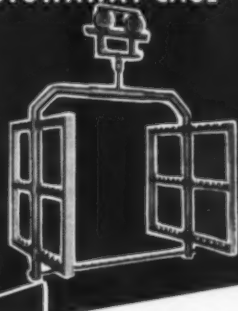
3 or 4 Station

Easily folded into position 2-in. thick for storage. Expands to operating size without tugging. Locks securely in either position. Easily cleaned.

Immediate shipment on cages for 42" smokesticks. Special sizes to order.

KOCH also furnishes conventional non-folding sausage cages.

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TURN IN OWN LENGTH

SMOKEHOUSE TRUCKS



Standard size trucks hold smokesticks 42-in. long. Other sizes to special order. Prompt delivery.

Angle-iron frames, welded and cross-braced for rigidity. Two swivel casters and two fixed casters. Smokestick rests designed for easy cleaning.

Write for description and price of the trucks you need.

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CERTIFIED CASING COLORS

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, December 6, 1951

Pegging the tallow and grease market early in the week was a difficult job, with eastern bids on choice white grease reported at 8½¢, and some offerings around at ¾¢ under the bid price. However, as the week progressed the picture crystallized, with a fair movement of choice white grease and fancy tallow confirmed at 8½¢, East, and the former offered later at ¼¢ higher.

Special tallow sold at 7¢, East, yellow grease at 6¼¢, East, and additional yellow grease in the Chicago area at 5½¢. The demand from exporters and domestic consumers imparted a steady to strong undertone and later firm bids of 6¼¢, East, were made on yellow grease, with sellers reluctant and holding back.

The most popular products nearing the close of the week were choice white, yellow grease, and fancy tallow, with buyers raising their bids fractionally, and picking up some material. Choice white grease moved at 8½¢, yellow grease at 6¼¢, and fancy tallow (original) at 8½¢, all East, Fancy tallow, bleachable also sold at 7½¢, Chicago, in a small way.

In last week's issue of THE NATIONAL PROVISIONER, mention was made of a rollback in tallow price from 15¢ to 10½¢, basis fancy. A report was current, that Senator Mayback, chairman of the Senate Banking committee stated that the OPS order was ready, but only awaiting signature.

TALLOW: Thursday's quotations: Fancy tallow, 7½¢@7¼¢; prime tallow, 7¼¢; special tallow, 6¼¢; No. 1 tallow, 5½¢@6¢; No. 3 tallow, 5½¢@5¼¢, and No. 2 tallow at 5¢, all nominal.

GREASES: Thursday's quotations: Choice white grease, 7½¢@7¼¢; A-white 6¼¢@7¢; B-white grease, 6¢; yellow grease, 5½¢@5¼¢; house grease 5¢, and brown grease, 4½¢@4¼¢, all nominal.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, December 5, 1951)

Blood

	Unit	Ammonia
Unground, per unit of ammonia.....	8.00	@8.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	8.75¢@9.00¢
High test	8.50¢@8.75¢
Liquid stick tank cars.....	3.25

Packinhouse Feeds

	Carlots	per ton
50% meat and bone scraps, bagged.....	\$115.00	
50% meat and bone scraps, bulk.....	105.00	
55% meat scraps, bulk.....	115.00	
60% digester tankage, bulk.....	115.00	
60% digester tankage, bagged.....	120.00	
80% blood meal, bagged.....	160.00	
70% standard steamed bone meal, bagged.....	85.00	

Fertilizer Materials

High grade tankage, ground, per unit ammonia.....	\$6.25n
Hoof meal, per unit ammonia.....	7.25n

Dry Rendered Tankage

	Per unit	Protein
Cake.....	\$1.80	@1.90n
Expeller.....	\$1.80	@1.90n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	35.00
Cattle jaws, skulls and knuckles, per ton.....	\$5.00@70.00
Pig skin scraps and trimmings, per lb.	5

Animal Hair

Winter coil dried, per ton.....	\$100.00@110.00
Summer coil dried, per ton.....	\$85.00@95.00
Cattle switches, per piece.....	6 @ 7
Winter processed, gray, lb.....	13½ @ 15
Summer processed, gray, lb.....	9 @ 10

n—nominal.
*Quoted delivered basis.

EASTERN BY-PRODUCTS MARKET

New York, Dec. 5, 1951

Dried blood was quoted Thursday at \$8 per unit of ammonia. Low test wet rendered tankage moved at \$8 nominal per unit of ammonia, and high test tankage sold at \$8 nominal. Dry rendered tankage sold at \$1.85 per protein unit.

VEGETABLE OILS

Wednesday, December 5, 1951

Vegetable oils continued to decline early this week but steadied a bit on Wednesday.

The soybean oil market was relatively steady during most of the session on Monday, but weakened near the close. Overall sales were thin and scattered. Immediate and December soybean oil sold early at 13½¢ and was offered up to 13¼¢, but was available at the close at 13¢. January sold at 13¼¢ and at the close was ¼¢ lower, while February and March were offered at 13½¢ and 13¼¢. Southeast cottonseed oil was called 13¼¢, with some Carolina oil moving at 14¢ at good freight points. Valley oil sold at 13½¢ and Texas was 13½¢@13¼¢. The market weakened later. Corn oil prices held relatively unchanged to slightly firmer. Peanut oil was quoted at 16½¢ for December and a premium for immediate shipment. Coconut oil was offered at 11½¢ on the Coast.

Tuesday's prices held unchanged from the previous session, but the undertone was weak. Crude soybean oil sold at 13¢ and 13½¢ for December and January. In the Southeast cottonseed oil prices ranged from 13½¢ to 13¼¢, and in Texas from 13¼¢ to 13½¢. Crude corn oil traded at 14¼¢ in limited volume and peanut oil sold at 17¢. Coconut oil sold at 11½¢.

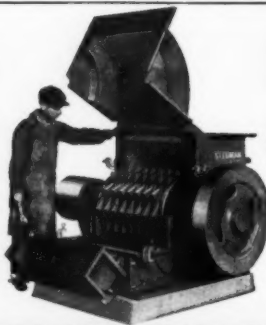
The midweek market was called steady to firm. Immediate and first half of December soybean oil traded at 12½¢ and straight December and January sold at 13¢; the latter month advanced to 13¼¢ on another sale. February-March oil moved at 13¼¢ and 13½¢. Cotton oil business was very thin with a little Texas product passing at 13¼¢ and January and February Valley oil cashing at 13¼¢. Peanut oil again sold at 17¢ and corn oil was quoted nominally at 14¼¢.

SOYBEAN OIL: The midweek price

For REDUCING PACKING HOUSE BY-PRODUCTS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Mashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

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STEDMAN 2-STAGE HAMMER MILLS

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

of 12½c was about ¼c higher than a week earlier.

CORN OIL: The Wednesday quotation of 14½c nominal was down ¼c from the preceding week.

PEANUT OIL: The midweek market of 17c showed ¼c gain compared with a week earlier.

COTTONSEED OIL: This market showed some improvement with the midweek price of 13½@13¾c up ½@¾c over a week earlier. New York futures market quotations were as follows:

MONDAY, DECEMBER 3, 1951					
Dec.	16.45	16.48	16.33	*16.00	*15.95
Jan.	*16.30			*15.95	*15.95
Mar.	16.85	16.90	16.44	16.48	16.47
May	17.15	17.20	16.74	16.78	16.65
July	17.36	17.40	16.94	16.97	16.78
Sept.	*16.95	17.12	16.81	*16.75	*16.58
Oct.	*16.65	16.86	16.65	*16.48	*16.32

TUESDAY, DECEMBER 4, 1951					
Dec.	16.00	16.10	15.85	16.07	*16.00
Jan.	*15.95			*16.05	*15.95
Mar.	16.57	16.60	16.33	16.55	16.48
May	16.86	16.87	16.60	16.82	16.78
July	17.05	17.07	16.78	17.05	16.97
Sept.	*16.75	16.83	16.75	*16.83	*16.75
Oct.	*16.45	16.49	16.40	*16.55	*16.48

WEDNESDAY, DECEMBER 5, 1951					
Dec.	15.97	16.23	15.97	*16.16	16.07
Jan.	16.01	16.23	16.01	16.23	*16.05
Mar.	16.60	16.66	16.48	16.55	16.55
May	16.93	16.96	16.76	16.90	16.52
July	17.14	17.15	16.98	17.07	17.05
Sept.	*16.70	16.90	16.83	16.97	16.83
Oct.	*16.45	16.57	16.53	16.57	*16.55

THURSDAY, DECEMBER 6, 1951					
Dec.	*16.10	16.20	16.10	*16.24	*16.16
Jan.	16.24	16.36	16.24	16.35	16.23
Mar.	*16.59	16.71	16.57	16.59	*16.55
May	16.95	16.99	16.85	16.99	16.90
July	17.07	17.25	17.03	17.20	17.07
Sept.	*16.83	17.00	16.83	*16.98	16.87
Oct.	*16.50	16.68	16.68	16.68	*16.57

COCONUT OIL: The last trading at 11½c was steady with the preceding week.

VEGETABLE OILS PRODUCTION

October, 1951 factory production of vegetable oils, in pounds (with corresponding September figures in parenthesis), included: Cottonseed, crude, 256,862 (166,505,000); cottonseed, refined, 173,826,000 (96,085,000); Peanut, crude 10,577,000 (*6,204,000); peanut, refined, 6,640,000 (*6,356,000); corn, crude, 18,693,000 (16,189,000); corn, refined, 16,670,000 (17,242,000); soybean, crude, 214,799,000 (148,658,000); soybean, refined, 143,782,000 (130,391,000); coconut, crude, 48,133,000 (37,410,000).

Factory consumption was: Cottonseed, crude, 186,591,000 (102,211,000); cottonseed, refined, 125,071,000 (100,550,000); peanut, crude, 7,162,000 (6,851,000); peanut, refined, 7,913,000 (7,159,000); corn, crude, 18,721,000 (19,473,000); corn, refined, 15,530,000 (16,593,000); soybean, crude, 154,398,000 (148,658,000); soybean, refined, 147,902,000 (127,916,000); coconut, crude, 45,564,000 (*39,645,000); coconut, refined, 25,348,000 (22,336,000).

October 31 factory and warehouse stocks, compared with September 30, 1951, were as follows: Cottonseed, crude, 152,144,000 (90,010,000); cottonseed refined, 154,868,000 (102,715,000); peanut, crude, 6,703,000 (4,366,000); peanut, refined, 8,383,000 (13,423,000);

corn crude, 7,900,000 (7,601,000); corn, refined, 3,564,000 (4,050,000); soybean, crude, 120,785,000 (90,907,000); soybean, refined, 75,169,000 (79,870,000); coconut, crude, 61,932,000 (*74,804,000); coconut, refined, 6,995,000 (7,207,000).
*Revised.

VEGETABLE OILS

Wednesday, December 5, 1951

Crude cottonseed oil, carloads, f.o.b. mills	13½n
Valley	13½n
Southeast	13½n
Texas	13½n
Corn oil in tanks, f.o.b. mills	14½ pd & ax
Peanut oil, f.o.b. Southern Mills	16½ @ 17n
Soybean oil, Decatur	12½b-12ax
Coconut oil, f.o.b. Pacific Coast	11½n
Cottonseed foods	
Midwest and West Coast	1½ @ 1½
East	1½ @ 1½

a-asked, b-bid, n-nominal.

OLEOMARGARINE

Wednesday, December 5, 1951

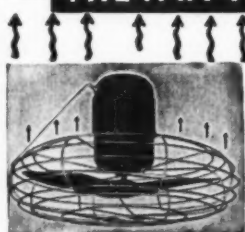
White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended December 1:

	Week Dec. 1	Previous Week	Cor. Week 1950
Cured meats, pounds	9,952,000	20,518,000	15,561,000
Fresh meats, pounds	44,550,000	22,947,000	54,749,000
Lard, pounds	6,409,000	7,045,000	4,684,000

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will improve condition of any Refrigerator and Processing Room... Ceiling to floor at slight expense and upkeep.

Thousands in Use
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ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

EXTRA STRENGTH for HEAVY DUTY KEWANEE

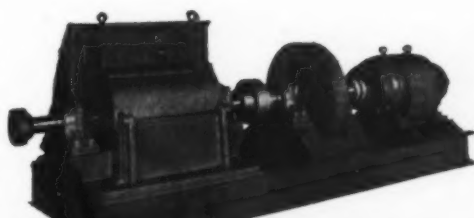
• More than 80 years of boilermaking is back of every Kewanee. This Heavy Duty type has all the characteristics which make firebox boilers ideal for high pressure.

10 to 304 H. P.
100, 125 and 150 lbs. W. P.
for firing any fuel

Built of sturdy steel plate reinforced with extra stout stays and braces, they have that known strength which means long life. For 8" Scale with pipe diameter markings WHITE Dept. 96-B12-450A.



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KEWANEE, ILLINOIS
Sole U.S. Agent for Reboiler & Standard Sealing companies



M&M meat grinders

Make a hard job easy with an M&M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

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HIDES AND SKINS

Hides steady throughout the list—Fair trade mostly direct and private term basis—Outside markets firm—Calfskins advance 1@2c—Shearlings steady.

CHICAGO

PACKER HIDES: The hide market, after leveling off last week, turned steady to fractionally stronger throughout the list this week. The volume was fair, but the majority of trading was done direct and P.T. basis. A large part of the private term trading took place because of special factors such as old salting and kosher, but was considered as being steady.

Reported trading was, for the most part, rather scattered, with two and three car trades about the largest reported. The market was not broad and most of the activity was in the heavier hides, with light hides scarce. In fact, the only price change of the week was $\frac{1}{2}$ c higher on the top end of last week's quoted range.

The feature trade of the week involved 7,100 heavy native steers at 18c; in addition to this large trade, 3,000 hides and two or three odd cars, H.N.S., were sold, with one car at $18\frac{1}{2}$ c, but

with the balance at 18c. In a special sale, made because of the salting, 2,100 heavy native steers, August-November, sold 19c.

Odd cars of heavy cows sold through the week at 19c with one sale by the Association at $19\frac{1}{2}$ c. There was a sale of 2,600 butts and a sale of 1,400 at 17c; scattered carlot trades were made at this same price. Few heavy Texas sold at 17c, but there were no reported trades in Colorado. A couple cars of bulls sold $15\frac{1}{2}$ c and 2,700 more were traded P.T. In another P.T. sale, 3,200 heavy native steers were traded.

The trades that moved the light cow market fractionally higher involved about a car each Omaha and St. Louis light cows at 25c. Other trading in light cows was on $23\frac{1}{2}$ to $24\frac{1}{2}$ c range. Late Thursday mixed pack of heavy and light cows were reported sold at 19c and 24c, kosher.

SHEEPSKINS: The shearling market was unchanged this week, although some were of the opinion that there was a very slight, almost imperceptible improvement in interest and the general undertone. Offerings, as reported last week, were limited, however, they were somewhat more plentiful than they have been and as a consequence

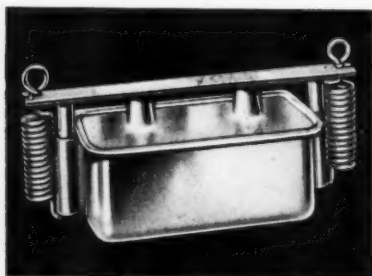
December Hide Allocations

Tanners and contractors may buy as many cattlehides and kips and 20 per cent more calfskins in December as they did during the base period, the National Production Authority announced this week. December allocations are: 1,985,600 cattlehides, 100 per cent; 983,600 calfskins, or 120 per cent, and 267,600 kips or 100 per cent.

the volume of trade improved.

Both interest and trade was centered in the No. 1 clips, with straight and part car sales generally at \$3, although in an instance or two slight discounts were made because of quality. Clips were more scarce than the No. 1 shearlings, but the basic situation in these was similar to that in the 1's, with the top price \$3.50, but with slight concessions made for quality reasons. Number 2's and 3's were included in a car or two at \$2.10 and \$1.65. These prices were also steady and in summary it could be said that the entire market has become fairly stable during the last three weeks.

CALFSKINS AND KIPSKINS: After a long period of consistently lower prices, during which calfskins declined in value by more than 50%, the trend was finally reversed this week with a sale of skins at prices 1@2c higher. The trade involved about 20,000 mixed weight calfskins with the rivers priced at 38c and with Chicago and Milwaukee skins $\frac{1}{2}$ c higher. Through the early part of the week there was no changes in the kipskins, however, some antic-



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BROKERS — HIDES • SKINS • PELTS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES			
	Week ended Dec. 6, 1951	Previous Week	Cor. Week 1950	
Nat. str.	18 @25	18 @25	33 @37	
Hvy. Texas	17	17	30½	
Hvy. butl.	17	17	30½	
brand'd str.	16	16	30	
Hvy. Col. str.	16	16	30	
Ex. light Tex.	27	27	37½ @39	
Brand'd cows	20 @20½	20 @20½	33½ @34½	
Hy. nat. cows	19 @19½	19 @19½	34 @34½	
Lt. nat. cows	23½ @24½	23½ @24½	36½ @37½	
Nat. bulls	15½	15½	24 @24½	
Brand'd bulls	14½	14½	23 @23½	
Calfskins, Nor.	15/under .38	@38½	36 @37½	77½ @82½
Kips, Nor.	nat. 15/25..	35	35	60
Kips, Nor.	branded	32½	32½	57½

*Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:	
70 lbs. and over	*37½
35-30 lbs.	*28½
Bulls, 58/over	*23

*Ceiling prices. Market 30% to 40% below ceilings.
When pricing on ceiling basis subtract $\frac{1}{4}$ c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under	32½	32½	65 @66
15 lbs.	27 @28	27 @28	43 @44
Kips, 15/30 ..	1.00	1.00	3.00
Slunks, regular	40m	40m	75

SHEEPSKINS

Pkr. shearlings,	3.00	3.00	4.00
No. 1	35	35	42 @43
Dry Pelts...	8.00m	8.00m	13.00 @13.25

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Cor. Week
1950
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30 1/2
30 1/2
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37 1/2 @39
33 1/2 @34 1/2
34 @34 1/2
36 1/2 @37 1/2
24 @24 1/2
23 @23 1/2
77 1/2 @82 1/2
60
57 1/2

et 1/4 from
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65 @ 66
43 @ 48
3.00
75
4.00
42 @ 45
13.00 @ 13.25

r 8, 1951

ipate a slight improvement when trad-
ing in these is resumed.

The OPS ruling that retail markets and purveyors of meals could not buy veal, hide-on basis, caused considerable comment in the trade, and will have for its end effect the elimination of calf-skin collectors.

SMALL PACKER — COUNTRY-WEST COAST: With a stiffening in asking prices, these markets were considerably less active than they have been in recent weeks. However, the fact that the markets had improved, after their recent sharp declines, was probably of more importance and interest to traders.

As has been true for the last two weeks, light hides are the most scarce and have been showing the most strength, however, the situation has changed to such an extent that now all averages are improved. Heavy hides that had sold 50 per cent under their ceilings are now being traded at about 40 per cent, and as the hides became lighter there is a corresponding improvement, with the market on the average about 30 to 40 per cent under. Some light hides from selected points showed even more strength.

This improvement in price structure and general undertone, in conjunction with a better packer market and a general tendency for commodity markets to show a little steadiness, makes the outlook for the future a bit better than it has been. The question now is whether any volume will develop on the up market.

EDIBLE OIL SHIPMENTS SHOW DROP IN SEPTEMBER

Shipments of shortening and edible oils registered a large gain during the month of October, the Institute of Shortening and Edible Oils has reported. Total October shipments of 277,659,000 lbs. indicated over 20,000,000 lbs. gain since September, when the figure was 253,565,000 lbs.

Of October shipments, shortening accounted for 46.5 per cent of the total; edible oil, 51.7 per cent; shipments to government agencies, 1.1 per cent, or the second smallest month so far this year. Shipments for commercial export were .7 per cent of the total, the smallest for the year so far. The cumulative total of shortening and edible oil shipments for the 10 months ended October 31 amounted to 2,449,000,000 lbs.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 1, 1951 were 3,783,000 lbs.; previous week, 2,796,000 lbs.; same week 1950, 7,384,000 lbs.; 1951 to date, 232,761,000 lbs.; same period 1950, 275,719,000 lbs.

Shipments for the week ended December 24 totaled 3,893,000 lbs.; previous week, 3,055,000 lbs.; corresponding week 1950, 5,501,000 lbs.; this year to date, 179,648,000 lbs.; corresponding period a year ago, 215,274,000 lbs.

WEEK'S CLOSING MARKETS

Shrink In World Soybean Crop Expected This Year

World soybean production in 1951 may be near 650,000,000 bu., according to information released by the Office of Foreign Agricultural Relations. This is somewhat less than last year's record crop now estimated at 654,000,000 bu. Soybeans are grown on some scale in many countries in the world, the estimates for which are included in the above totals.

But, there are relatively few countries which raise enough of the crop to be of commercial importance. About 90 per cent of the world crop is concentrated in the United States and China (including Manchuria). Korea, Japan and Indonesia account for about 5 per cent of world production.

Peculiarities of geographical distribution render reliable estimates difficult. The estimated decline is largely explained by the shorter crop in this country. With minor exceptions, only the United States and Manchuria are expected to be on an exporting basis for the 1951 crop. Production in Manchuria has recovered since 1949 and the 1951 crop will probably be well over 100,000,000 bu.

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$18.85; average, \$18.00. Provision prices were quoted as follows: Under 12 pork loins, 39; 10/14 green skinned hams, 44@47; Boston butts, 35@35 1/4; 16/-down pork shoulders, 31@32; 3/down spareribs, 41@42; 8/12 fat backs, 13 1/4@14 1/4; regular pork trimmings, 16n; 18/20 DS bellies, 20n; 4/6 green picnics, 28 1/2@29; 8/up green picnics, 26 1/2@26 3/4.

P.S. loose lard was quoted at 14.62 bid and P.S. lard in tierces at 16.37 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec. 16.42-50a; Jan. 16.56; Mar. 16.88-87; May 17.18; July 17.38; Sept. 17.10b; Oct. 16.79. Sales totaled 912 lots.

LIVESTOCK CAR LOADINGS

A total of 9,455 cars were loaded with livestock during the week ended November 24, 1951, according to the Association of American Railroads. This was a decrease of 818 cars from the 1950 week and 1,263 from 1949.

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LIVESTOCK MARKETS

Weekly Review

Mineral Deficiencies and Symptoms in Livestock

Mineral deficiencies in livestock play a bigger retarding role than many people realize. The outward signs of mineral deficiencies usually are not enough to tell what mineral is at fault. One may note only such general symptoms as depressed appetite, retarded growth, unthrifty appearance, inefficient use of food, and subnormal milk or egg production. Other symptoms are more specific and useful in diagnosis. A circular recently released by the University of Illinois lists the common mineral deficiencies with their symptoms:

Iodine Deficiency—Goiter in newborn animals, hairlessness in hogs.

Salt Deficiency—An intense craving for salt, rapid loss of weight, lusterless eyes, diminished milk production.

Phosphorous Deficiency—Fragile bones, stiff joints, bone chewing or chewing of wood, hair, rags, etc. Rejection of phosphorous deficient hay.

Calcium Deficiency—Weak bones, extreme irritability. Symptoms of calcium deficiency are slow in developing, because bone calcium may be drawn upon to supplement a deficient supply of calcium in the feed.

Iron or Copper Deficiency—Anemia, recognizable by paleness of membranes of the mouth. "Thumps" in suckling pigs. Extreme cases may lead to bleaching of hair in cattle and "stringy" wool in sheep.

Potassium Deficiency—Impaired growth, depraved appetite, low blood pressure.

ST. LOUIS HOGS IN NOVEMBER

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	November—	
	1951	1950
Hogs received	253,001	244,742
Highest price	\$19.85	\$19.75
Lowest price	18.50	18.25
Average price	18.58	18.38
Average weight, lbs.	219	221

Must Improve Lamb Feeding Ways, Says Prof. Garrigus

Professor U. S. Garrigus of the University of Illinois urged members of the National Lamb Feeders Association to be more alert to new developments which improve efficiency of their production. He spoke to a group of lamb feeders at the association's first annual convention in Des Moines, Ia.

"Our main interest," he emphasized, "should be a better understanding of the cooperative relations between microorganisms in the lamb's paunch and the lamb itself.

"Antibiotics have little place in lamb nutrition because they destroy helpful bacteria in the paunch which helps the sheep to digest roughage."

New Livestock Film

The American National Cattlemen's Association has released a new sound and color motion picture, "Land of Our Fathers." The picture, which will be shown throughout the country as a public service, was made in the interest of conservation of natural resources.

The filming of the picture was done in 16 states and involved over a year's time and 15,000 miles of travel by the camera men. Distribution will be made out of the Association's public relations office which is in Sheridan, Wyo.

MARKET REPORTER

We are considering adding another man to our market reporting staff, to collect information on buying and selling of provisions, pork cuts, beef and by-products on Chicago and midwest markets. Knowledge of products and markets required; ability to get along with others important; acquaintance among Chicago trade helpful. Interesting permanent position for qualified individual. No travelling. Please reply by letter, which will be kept fully confidential, giving full business and personal details, salary desired, etc. Lester I. Norton, THE NATIONAL PROVISIONER, INC., 15 W. Huron St., Chicago 10, Ill.

Corn Belt to Feed More Lambs This Winter Season

Developments during October continued to point to somewhat more sheep and lambs to be fed for the winter and coming spring season than the low number fed last season, the Bureau of Agricultural Economics has reported. Increased feeding activity is expected in the Corn Belt, Colorado and California. Lamb feeding on wheat pastures of Kansas, Oklahoma and Texas will be sharply reduced. Most of the western states will feed a smaller volume than last year.

Wheat pastures in Kansas, Oklahoma and Texas failed to develop sufficient growth to provide pasture for feeder lambs. The result was that more were diverted to feeding sections of Colorado, Nebraska and the corn belt states.

The 1951 lamb crop in the 13 western states was the smallest on record. However, with reduced lamb slaughter during August to October the number of lambs available for feeding was somewhat larger than last year even though more ewe lambs were held for replacements. The early receipts came from the northwest.

Shipments of sheep and lambs into the Corn Belt for which records are available were 30 per cent larger than for the period July through October this year than in the same months last year. October shipments were the largest since 1946.

Receipts for the July-October period, also the biggest for the four months since 1946, were 2,184,000 head compared with 1,676,000 last year. For this period all of the eight corn belt states except Indiana showed substantial gains over last year's feeder lamb receipts. Shipments into Michigan were more than double last year. Illinois receipts were up 57 per cent; Nebraska and Ohio, up 36 per cent; Minnesota, up 29 per cent; Iowa, up 25 per cent; and Wisconsin, up 13 per cent. Indiana was down 14 per cent.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Thursday, Dec. 6, were reported by the Production and Marketing Administration as follows:

HOGS: (Includes Bulk of Sales)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:

120-140 lbs. ...	\$15.75-17.00	\$16.50-17.00	\$16.50-17.00	\$16.50-17.00	\$16.50-17.00
140-160 lbs. ...	16.75-18.00	17.75-18.40	16.75-17.75	16.75-17.75	16.25-17.50
160-180 lbs. ...	17.75-18.50	18.25-18.40	17.50-18.00	17.50-18.00	17.45-17.75
180-200 lbs. ...	18.35-18.50	18.25-18.50	17.75-18.00	17.50-18.00	17.65-17.75
200-220 lbs. ...	18.25-18.50	18.00-18.50	17.90-18.00	17.50-18.00	17.65-17.75
220-240 lbs. ...	18.25-18.40	18.00-18.20	17.85-17.90	17.50-18.00	17.25-17.65
240-270 lbs. ...	17.75-18.35	17.65-18.10	17.50-17.90	17.50-17.75	16.50-17.50
270-300 lbs. ...	17.25-18.00	17.00-17.75	17.25-17.65	17.00-17.50	16.75
300-330 lbs. ...	16.50-17.40	16.25-16.75			
330-360 lbs. ...	16.25-16.75				

Medium:

160-220 lbs. ...	16.75-18.15	16.75-17.75	16.75-17.80	15.50-17.50	
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SOWS:

Choice:

270-300 lbs. ...	16.00 only	16.50-16.75	16.00-16.25	15.50-16.50	15.25-16.25
300-330 lbs. ...	16.00 only	16.50-16.75	15.75-16.25	15.50-16.50	15.25-16.25
330-360 lbs. ...	15.75-16.00	16.00-16.50	15.50-15.75	15.50-16.50	15.25-16.25
360-400 lbs. ...	14.75-16.00	15.50-16.25	15.50-15.75	15.50-16.50	15.25-16.25
400-450 lbs. ...	14.25-15.50	15.00-15.50	15.25-15.50	14.50-15.75	14.50-15.50
450-550 lbs. ...	13.25-15.00	14.00-15.00	15.00-15.25	14.50-15.75	14.50-15.50

Medium:

250-500 lbs. ...	12.75-15.50	13.50-16.00	14.50-15.50	14.00-16.25	
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs. ...	36.00-38.00	35.75-37.75	35.25-37.25	36.00-37.25	35.00-36.50
900-1100 lbs. ...	36.00-38.00	36.50-38.50	35.50-38.00	36.25-38.00	35.25-37.00
1100-1300 lbs. ...	36.50-38.50	36.75-38.25	35.75-38.00	36.00-37.75	35.50-37.00
1300-1500 lbs. ...	36.50-38.50	36.75-38.50	35.75-38.00	36.00-37.50	35.50-37.50

Choice:

700-900 lbs. ...	33.00-36.00	33.75-36.50	32.25-35.25	33.00-36.00	33.00-35.25
900-1100 lbs. ...	33.00-36.00	34.00-36.75	32.50-35.50	33.50-36.25	33.25-35.50
1100-1300 lbs. ...	33.50-36.50	34.25-36.75	32.75-35.75	33.50-36.25	33.50-35.50
1300-1500 lbs. ...	33.50-36.50	34.50-36.75	33.00-36.00	33.50-36.00	33.50-35.50

Good:

700-900 lbs. ...	30.50-33.00	31.25-34.00	29.75-32.25	29.75-33.25	29.50-33.25
900-1100 lbs. ...	30.50-33.00	31.50-34.25	30.00-32.50	29.75-33.50	30.00-33.50
1100-1300 lbs. ...	31.00-33.50	31.75-34.50	30.25-32.75	30.00-33.50	30.00-33.50

Commercial,

all wts. ...	27.50-31.00	28.50-31.75	26.50-30.25	27.75-30.00	26.00-30.00
Utility, all wts. ...	25.00-27.50	25.00-28.50	23.50-26.50	25.00-27.75	22.00-26.00

HEIFERS:

Prime:

600-800 lbs. ...	35.50-37.50	35.50-37.25	34.75-36.75	35.50-37.00	34.50-35.50
800-1000 lbs. ...	35.75-37.50	36.00-37.75	35.00-37.25	35.75-37.25	35.00-36.00

Choice:

600-800 lbs. ...	32.50-35.50	33.25-36.00	32.00-34.75	32.00-35.75	32.50-34.50
800-1000 lbs. ...	33.00-35.75	33.75-36.00	32.25-35.00	32.00-36.00	33.00-35.00

Good:

500-700 lbs. ...	30.00-33.00	30.75-33.50	29.50-32.25	29.50-32.00	29.00-32.50
700-900 lbs. ...	30.50-33.00	31.00-33.50	29.50-32.25	29.50-32.00	29.00-33.00

Commercial,

all wts. ...	27.00-30.50	27.00-31.00	26.00-29.50	26.50-29.50	26.00-29.50
Utility, all wts. ...	24.00-27.00	23.50-27.00	22.50-26.00	23.50-26.50	22.00-26.00

COWS:

Commercial,

all wts. ...	26.00-28.00	25.00-28.00	25.50-28.00	25.25-27.00	25.00-27.50
Utility, all wts. ...	22.00-26.00	21.75-25.00	21.00-25.50	21.00-25.25	20.00-25.00

Canner & cutter,

all wts. ...	16.00-22.00	18.00-22.00	14.50-21.00	16.00-21.00	16.00-20.00
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BULLS (Yrds. Excl.) All Weights:

Good ...	29.25-30.00			29.00-29.75	28.00-29.50
Commercial ...	26.75-28.00	29.00-29.75	27.00-28.00	27.50-29.00	27.50-29.50
Utility ...	24.00-26.75	26.00-29.00	23.50-27.00	23.50-27.50	24.00-27.50
Cutter ...	21.00-24.00	22.00-26.00	19.00-23.50	22.00-23.50	20.00-24.00

VEALERS (All Weights):

Choice & prime ...	36.00-45.00	35.00-37.00	34.00-36.00	31.00-36.00	34.00-36.00
Com'l & good ...	27.00-36.00	28.00-35.00	27.00-34.00	27.00-31.00	26.00-34.00

CALVES (500 Lbs. Down):

Choice & prime ...	31.00-35.00	29.00-34.00	31.00-33.00	30.00-34.00	31.00-34.00
Com'l & good ...	26.00-31.00	24.00-30.00	25.00-31.00	26.00-30.00	25.00-31.00

SHEEP AND LAMBS:


LAMBS (110 Lbs. Down):

Choice & prime ...	29.50-31.00	30.00-31.00	28.50-31.00	30.00-31.00	30.00-30.75
Good & choice ...	27.00-29.50	28.50-30.00	26.50-28.50	28.00-30.00	27.50-30.00

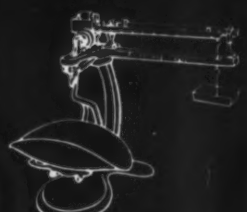
EWES (Shorn):

Good & choice ...	12.00-14.50	13.00-15.00	12.50-14.00	13.50-14.50	13.50-14.50
Cull & utility ...	9.00-12.00	10.00-13.50	8.50-12.00	9.00-13.50	9.00-13.50

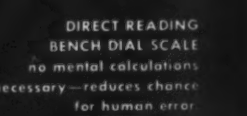
*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.
*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.




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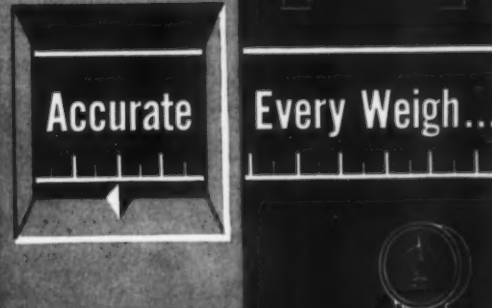
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for fast, accurate counting
of parts or pieces. Also
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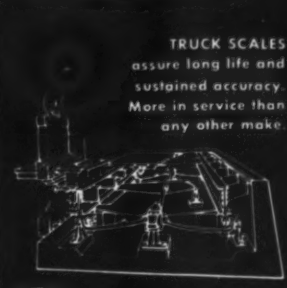
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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended November 24, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handy weights
Toronto	\$33.76	\$36.91	\$27.60	\$32.25
Montreal	32.85	38.45	28.11	32.15
Winnipeg	32.75	34.50	26.43	31.72
Calgary	32.83	31.62	28.80	30.12
Edmonton	32.25	34.50	28.10	30.75
Lethbridge	32.50	32.00	28.85	...
Pr. Albert	31.60	34.25	25.70	29.40
Moose Jaw	30.00	29.70	25.80	28.50
Saskatoon	29.75	32.50	25.00	28.00
Regina	30.25	33.75	25.60	29.00
Vancouver	32.00	33.00	31.35	32.50

*Dominion Government premiums not included.


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Pre-Cooked Frozen Foods
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EXECUTIVE OFFICES: 2801 MICHIGAN AVENUE, DETROIT 14

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Dec. 1:

	CATTLE		Cor. Week 1950
	Week ended Dec. 1	Prev. Week	
Chicago	19,930	16,332	23,795
Kansas City	13,763	13,817	17,834
Omaha	19,428	16,002	21,970
E. St. Louis	7,872	6,641	8,180
St. Joseph	8,205	6,468	8,704
Sioux City	18,948	13,063	10,604
Wichita	3,485	2,179	6,671
New York & Jersey City	7,662	6,637	8,212
Okl. City	5,652	3,004	5,907
Cincinnati	4,389	3,186	3,966
Denver	8,537	5,640	7,380
St. Paul	11,920	7,912	17,951
Milwaukee	4,180	2,438	4,683
Total	133,911	103,379	145,857

	HOGS		Cor. Week 1950
	Week ended Dec. 1	Prev. Week	
Chicago	68,809	45,857	59,751
Kansas City	18,974	13,680	13,652
Omaha	93,724	66,439	83,945
E. St. Louis	45,504	29,235	43,262
St. Joseph	54,627	49,026	54,740
Sioux City	87,593	59,672	62,486
Wichita	15,913	7,736	14,283
New York & Jersey City	51,537	46,329	42,391
Okl. City	28,686	12,568	20,887
Cincinnati	18,711	15,255	19,489
Denver	26,069	17,406	19,887
St. Paul	75,824	58,600	82,236
Milwaukee	10,611	5,043	12,744
Total	595,712	426,846	530,753

	SHEEP		Cor. Week 1950
	Week ended Dec. 1	Prev. Week	
Chicago	14,152	14,101	9,968
Kansas City	6,348	4,979	9,283
Omaha	13,375	10,883	11,390
E. St. Louis	6,271	3,772	6,738
St. Joseph	8,197	5,769	9,973
Sioux City	7,090	4,977	6,369
Wichita	1,414	893	1,930
New York & Jersey City	36,332	28,630	40,696
Okl. City	3,222	2,570	2,879
Cincinnati	301	43	373
Denver	7,750	4,885	5,691
St. Paul	7,878	6,328	10,647
Milwaukee	963	547	1,363
Total	113,532	87,787	117,210

*Cattle and calves.
†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, November 28, were as follows:

CATTLE:	
Steers, gd. & pr.	\$33.50@36.00
Steers, gd. & ch.	32.25@32.60
Cows, com'l	22.00@26.00
Cows, utility	23.50@27.00
Bulls, com'l	27.00@30.50
Bulls, utility	25.00@26.50
Cows, canner, cutter	18.00@23.50
Heifers, gd.	31.00@34.00
VEALERS:	
Prime	\$41.00 only
Gd. & pr.	36.00@40.00
Com'l & good	28.00@37.00
Cull & utility	17.00@27.00
HOGS:	
Gd. & ch.	170/230...\$19.50@20.00
Sows, 400/down	16.75@18.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended November 30:

Cattle Calves Hogs* Sheep			
Salable	Not available		
Total (incl. directs)	Not available		
Prev. wk.	193	421	776
Total (incl. directs)	4,028	1,483	29,266
	12,680		

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
Nov. 29	2,376	313	22,653
Nov. 30	860	196	18,982
Dec. 1	186	19	8,197
Dec. 3	13,446	337	21,111
Dec. 4	5,577	347	25,643
Dec. 5	7,600	300	29,500
Dec. 6	3,300	400	21,000

*Week so far...29,923 1,384 99,256 14,786
Wk. ago...33,161 1,481 93,079 20,100
Yr. ago...37,297 2,029 98,876 15,914
2 yrs. ago...32,304 2,224 96,426 15,491

*Including 424 cattle, 31,416 hogs and 1,500 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs
Nov. 29	1,404	24	2,331
Nov. 30	1,183	18	1,926
Dec. 1	671	1	401
Dec. 3	3,773	1	1,839
Dec. 4	2,948	18	2,494
Dec. 5	4,000	700	1,000
Dec. 6	1,200	22	2,500

Week so far...11,921 58 7,533 5,980
Wk. ago...12,445 58 5,881 9,608
Yr. ago...13,035 245 9,333 8,504
2 yrs. ago...10,782 267 11,783 4,287

DECEMBER RECEIPTS			
	Cattle	Calves	Hogs
Nov. 29	1951		1950
Cattle	30,109		35,203
Calves	1,403		2,630
Hogs	107,453		108,058
Sheep	14,804		16,081

DECEMBER SHIPMENTS			
	Cattle	Calves	Hogs
Nov. 29	12,562		13,285
Hogs	7,943		8,946
Sheep	6,002		8,218

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, December 5:

	Week ended Dec. 5	Week ended Dec. 1
Packers' purch.	72,437	65,799
Shippers' purch.	10,108	7,421
Total	82,545	73,220

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, December 6, were reported as shown in the table below:

CATTLE:	
Steers, ch., pr.	No quotations
Steers, com., gd.	\$33.00@34.50
Heifers, med. gd.	30.00@34.00
Cows, com'l	22.00@25.50
Cows, utility	22.00@26.50
Cows, can. & cut.	18.00@21.00
Bulls, utility & com'l	26.00@30.00
VEALERS:	
Gd. & l. pr.	\$34.00@35.00
Utility & com'l	28.00@33.50
HOGS:	
Gd. & ch. 230/260	\$18.00@18.25
Sows, ch.	15.50
LAMBS:	
Choice, pr.	\$30.00@31.00

CANADIAN KILL

Inspected slaughter in Canada, week ended November 24:

CATTLE			
	Wk. Ended	Same Wk.	Last Yr.
Nov. 24			
Western Canada	13,041	15,422	
Eastern Canada	10,609	15,517	
Total	23,740	30,939	
HOGS			
Western Canada	54,295	38,492	
Eastern Canada	74,890	64,037	
Total	129,185	102,529	
SHEEP			
Western Canada	2,959	4,179	
Eastern Canada	12,260	12,022	
Total	15,219	16,201	

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 1, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 11,904 hogs; Swift, 3,434 hogs; Wilson, 14,113 hogs; Agar, 12,516 hogs; Shippers, 8,208 hogs; Others, 26,752 hogs.
Total: 19,830 cattle; 1,399 calves; 77,017 hogs; 14,132 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,526	987	5,672	2,563
Swift	1,780	806	9,064	2,762
Wilson	843
Butchers	3,530	...	1,451	258
Others	2,222	...	1,917	765
Total	11,910	1,793	18,074	6,348

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,753	24,010	3,333	...
Cudahy	3,610	14,848	2,575	...
Swift	3,829	20,505	3,505	...
Wilson	2,374	12,743	2,237	...
Cornhusker	604
Eagle	58
Gr. Omaha	233
Hoffman	93
Rothschild	549
Roth	1,010
Kingan	1,305
Merchants	59
Midwest	136
Omaha	272
Union	353
Others	11,130	...
Total	19,247	83,238	11,650	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,679	1,027	14,677	3,706
Swift	3,389	1,315	18,998	2,565
Hunter	462	...	6,676	...
Hell	1,586	...
Krey	1,105	...
Laclede	1,020	...
Selhof	1,442	...
Total	6,830	2,342	45,504	6,271

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,326	552	23,537	4,196
Armour	2,020	280	20,533	2,330
Others	5,031	144	4,918	225
*Total	9,377	985	48,988	6,721
*Does not include 9,882 direct hogs and 1,669 sheep.				

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,149	15	27,942	2,864
Cudahy	3,339	1	24,939	1,577
Swift	2,684	1	16,868	1,307
Butchers	213	...	19	...
Others	9,503	...	57	17,825
Total	18,948	74	87,593	7,090

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,417	213	2,018	937
Wilson	1,381	113	2,183	617
Butchers	83	...	1,209	2
*Total	2,881	326	5,410	1,556
*Does not include 1,954 cattle, 491 calves, 23,276 hogs and 1,666 direct sheep.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,131	280	4,905	1,241
Guggenheim	251
Dunn	68
Bold	82	...	925	...
Sundowner	8	...	37	...
Pioneer
Excel	678
Others	2,099	...	368	278
Total	4,317	280	6,235	1,519

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	122	...	355	...
Cudahy	293	...	15	...
Swift	136	90	392	...
Wilson
Acme	197	...	171	...
Atlas	309
Clougherty	90	...
Coast	92	...	134	...
Harman	149	...	6	...
Luer	22	...	67	1,131
United	350	...	387	...
Others	3,694	511	229	...
Total	5,364	848	2,716	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,037	52	5,016	5,183
Swift	1,112	60	7,405	1,882
Cudahy	656	25	5,103	363
Wilson	649
Others	3,091	126	3,901	782
Total	6,536	263	21,185	8,010

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,349	4,386	27,242	4,084
Bartusch	989
Cudahy	1,041	135	...	1,366
Rifkin	872	102
Superior	1,818
Swift	3,851	3,307	48,582	2,428
Others	2,851	4,132	22,011	3,763
Total	14,771	12,122	97,835	11,641

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	211
Kahn's
Lohrey	536
Meyer
Schlechter
Northside
Others	3,447	892	23,859	506
Total	3,542	892	24,375	777

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,496	2,392	1,889	1,077
Swift	1,493	1,235	1,690	3,817
Blue Bonnet	214	7	524	...
City	446	1
Rosenthal	75	2	...	61
Total	3,724	3,657	4,112	4,955

TOTAL PACKER PURCHASES

	Week ended Dec. 1	Prev. week Dec. 1	Cor. week 1950
Cattle	127,377	98,428	152,798
Hogs	522,282	354,255	485,769
Sheep	80,680	65,135	87,487

CORN BELT DIRECT TRADING

Des Moines, Ia., Dec. 6—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.75@17.25
180-240 lbs. 16.50@17.85
240-300 lbs. 16.65@17.75
300-360 lbs. 16.65@17.45

Same day
270-360 lbs. 15.75@16.60
400-550 lbs. 14.10@15.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Nov. 20	50,500	82,500
Dec. 1	54,500	64,500
Dec. 3	115,000	98,500
Dec. 4	75,000	60,000
Dec. 5	80,000	85,500
Dec. 6	80,000	57,500

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended December 1, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	256,000	818,000	155,000
Previous week	203,000	605,000	116,000
Same wk. 1950	272,000	825,000	191,000
1951 to date	11,217,000	24,065,000	7,621,000
1950 to date	11,740,000	21,025,000	9,052,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending November 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,200	2,400	2,550	...
N. Portland	1,520	300	1,975	1,035
S. Francisco	575	10	1,375	2,650

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Dec. 1, 1951.	8,339		Week ending Dec. 1, 1951.	65,394
Week previous	8,397		Week previous	9,675
Same week year ago	12,136		Same week year ago	7,370

COW:		PORK CURED AND SMOKED:	
Week ending Dec. 1, 1951.	3,163	Week ending Dec. 1, 1951.	367,769
Week previous	3,345	Week previous	554,139
Same week year ago	1,556	Same week year ago	574,556

BULL:		LARD AND PORK FATS:	
Week ending Dec. 1, 1951.	549	Week ending Dec. 1, 1951.	16,278
Week previous	530	Week previous	59,071
Same week year ago	554	Same week year ago	303,336

VEAL:		LOCAL SLAUGHTER
Week ending Dec. 1, 1951.	12,559	
Week previous	12,190	CATTLE:
Same week year ago.....	12,464	

LAMBS:		Week ending Dec. 1, 1951.	7,392
Week ending Dec. 1, 1951.	13,631	Week previous	6,637
Week previous	19,242	Same week year ago.....	8,212
Same week year ago.....	30,037		
		CALVES:	

MUTTON:		Week ending Dec. 1, 1951.	5,361
Week ending Dec. 1, 1951.	1,935	Week previous	5,516
Week previous	796	Same week year ago.....	5,942
Same week year ago.....	1,364	HOGS:	

HOG AND PIG:		Week ending Dec. 1, 1951.	53,640
Week ending Dec. 1, 1951.	7,686	Week previous	46,954
Week previous	8,701	Same week year ago.....	44,253
Same week year ago.....	11,450		
SHEEP:			

PORK CUTS:	Pounds	Week ending Dec. 1, 1951.	36,338
Week ending Dec. 1, 1951.	1,490,450	Week previous	28,030
Week previous	1,865,751	Same week year ago	40,696
Same week year ago	1,593,746		

COUNTRY DRESSED MEATS

BEEF CUTS:		VEAL:	
Week ending Dec. 1, 1951.	71.395	Week ending Dec. 1, 1951.	5.51
Week previous	21.870	Week previous	5.23
Same week year ago.....	72.010	Same week year ago.....	6.23

VEAL AND CALF CUTS:		
Week ending Dec. 1, 1951.	8,286	
Week previous	3,000	
Same week year ago	1,016	

HOGS:		
Week ending Dec. 1, 1951.	8	
Week previous	2	
Same week year ago	8	

LAMB AND MUTTON CUTS:	
Week ending Dec. 1, 1951.	807
Week previous	674
Same week year ago	2,320

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended December 1 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	7,262	5,001	51,537	36,332
Baltimore, Philadelphia	6,342	971	20,168	476
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	10,902	1,873	81,979	4,227
Chicago Area	25,553	5,939	141,842	13,030
St. Paul-Wisc. Group ¹	19,012	26,476	189,819	12,639
St. Louis Area ²	12,477	6,233	114,490	8,721
Sioux City	8,339	33	49,265	5,786
Omaha	19,917	635	108,776	17,231
Kansas City	11,753	3,029	58,934	6,850
Iowa and So. Minn. ³	15,520	4,645	257,663	22,741
SOUTHEAST ⁴	5,454	3,630	34,689
SOUTH CENTRAL WEST ⁵	20,325	7,594	110,426	18,106
ROCKY MOUNTAIN ⁶	8,805	440	24,339	8,206
PACIFIC ⁷	21,605	1,435	45,501	24,443
Grand total	193,266	67,934	1,326,028	178,788
Total week ago	164,801	52,642	1,063,906	150,186
Total same week 1950	213,089	82,421	1,298,336	195,385

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: October 1951—Cattle, 72.4; calves, 65.0; hogs, 74.8; sheep and lambs, 84.5.

SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended November 30:

	Cattle	Calves	Hogs
Week ending November 30	1,867	1,054	21,068
Week previous	1,775	965	12,746
Corresponding week last year	1,719	1,819	20,072

CLASSIFIED ADVERTISING

POSITION WANTED

BEEF SUPERINTENDENT & cattle buyer: 25 years' experience—purchases, production, sales, carlot and distributive, grading, rendering, maintenance, costs and finance. W-480, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 25 years' experience, production, labor relations, processing, curing, rendering, maintenance, costs, yields and percentages. W-481, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Large and small plant experience. Now managing small, very active plant in southern Ohio. Want opportunity to share in profits and ownership. W-430, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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for the following areas

- (1) Alabama, Mississippi, Louisiana, Arkansas
- (2) Southern Ohio, Indiana, Illinois, Missouri
- (3) North Dakota, South Dakota, Minnesota

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Excellent Opening
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Meat Processing Experience a MUST.
Good Salary—plus Production and Profit Bonus.
EVANS INDUSTRIES, INC.

MARION, INDIANA

The Fastest Growing Dog Food Business in America

SAUSAGE MAKER

Federally Inspected plant in eastern North Carolina has opening for young qualified sausage maker. Would consider second man with five to ten years experience in sausage manufacturing. Exceptional opportunity for advancement with growing concern. Must be sober. In writing give complete information regarding past experience, age and salary desired. All communications confidential.

W-474, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

IF YOU ARE SELLING to the sausage manufacturing trade, and not selling seasonings, cures and emulsifiers, we have an attractive proposition to offer you with established accounts which produce immediate earnings. Write Box W-475, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

MEAT PLANT SUPT.

National food concern has opening on East Coast for qualified man to supervise plant operations which include processing of pork-cuts and full line of semi-dry sausage. Must be thoroughly experienced with yields and cost, and capable of maintaining high morale through intelligent leadership. Liberal employee benefits and good salary. Good opportunity for advancement. Send complete details on education, employment record including earnings, and personal background. State salary requirement. Reply held in confidence. Our employees know of this opening.

Write W-483, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SALES MANAGER

Must have experience and contacts in food field, preferably meat. If you have ability to organize, direct and inspire sales-force, can work with advertising agency. We would like to talk to you about an executive position with five figure salary.

W-484, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

MAINTENANCE: All around man wanted who understands direct expansion refrigeration and has some knowledge of electricity and general pack-house work. Write giving past experience and salary expected. W-469, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: For rendering plant, Illinois location, handling dead stock and shop materials, good tenure. Three cookers, expellers and other modern equipment. Personal confidential interview can be arranged. W-444, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROGRESSIVE SAUSAGE KITCHEN: Producing weekly average of 15,000 lbs. wants sausage maker-working foreman. Great opportunity for right party. Write W-437, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

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Sheep
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CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

HELP WANTED

RENDERING PLANT MANAGER WANTED

Half interest in rendering plant located in Canada to capable party who can take over complete charge. Plenty of room for expansion for ambitious person, and if you are not ambitious, please do not reply. State age and full particulars and when available in first letter. Apply to Box W-486, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LARGE MIDWEST PACKER has opening for experienced man to supervise the gang pulling and trimming bung guts and pulling small guts. Must be capable of performing those operations himself and have ability to supervise a gang of men. Write W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN

Reputable seasoning house requires the services of a capable salesman covering Texas territory. Write for details. Replies held in strictest confidence. W-487, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED BEEF MAN wanted as assistant sales manager for midwestern government inspection plant. W-488, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

Strictly modern and complete meat packing and processing plant. Ideal location, southern California area. Near good source of livestock and raw materials. Capacity could be greatly expanded with very little expense. Present set-up: Beef kill over 400 a week

Hog kill over 1200 a week
Sausage production over 40,000 lbs. a week
Immediate possession.
Downs payment and monthly terms will handle.
FS-470, THE NATIONAL PROVISIONER, 15 W. Huron St. Chicago 10, Ill.

FOR QUICK SALE

Medium size packing house located in the heart of the cattle country, connecting pens with public stockyards, on railroad, easily converted to federal inspection, terms to responsible party. FS-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COMPLETE PACKING plant and wet rendering plant for sale. Sacrifice price \$15,000. Grinder, cutter, air stuffer, Townsend skinner, Bone de- hairer, triple cleaner, B & B splitting saw, 4 smoke- houses, lard kettle and press. Cooks, vats, scales, livestock scales, ice machine, Biro saw, 3 coolers, 5 buildings, 20 acres land. FS-490, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Wholesale meat and sausage kitchen business, located in the heart of the largest cotton producing area in the U.S., serving 20 counties in Texas and New Mexico. In operation 6 years, netting 25% on investment. Good lease. Equipment and trucks almost new. Two million dollar annual volume. Must sell to liquidate estate of deceased partner. Write Box FS-491, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR FOR RENT

Centrally located Chicago sausage and meat products manufacturing and meat distributing plant. Immediate possession. Floor plans mailed on request to responsible parties. FS-491, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Small Iowa packing plant with complete sausage kitchen, retail market, livestock yards, trucks, etc. Established business. FS-492, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AN OPPORTUNITY

For good butcher and meat man with small capital to become independent in few years.

SMALL CUSTOM SLAUGHTER HOUSE

with retail market. Room for wholesale route. Plant completely modern, fully equipped, including real estate and small modern living quarters.

PRICE \$22,000

\$8,500 down, balance monthly payments covering as long as 10 years. Located in northeastern Indiana.

FS-482, THE NATIONAL PROVISIONER, 15 W. Huron St. Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Two story and basement packers' branch house, Beaver Falls, Pa. Garage and railroad siding. Beef, provisions, curing and pork coolers, Smokehouses, FS-478, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

1—Boss 500 ton Curb Press and Pump
1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
4—350, 600 and 800 gal. Dopp Seamless Kettles.
1—Davenport 2 1/2 Dewaterer, motor driven.
Used and Rebuilt Anderson Expellers, all sizes.
We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Send us your inquiries

CONSOLIDATED PRODUCTS CO.
14 Park Row BA 7-0600 New York 38, N.Y.

LARD AND SHORTENING DRUMS

FOR SALE: 55 gallon steel lard and shortening drums (open heads, with cover and ring). Perfect condition and suitable for any edible product. We can supply any quantities at O.P.S. ceiling price. Corpus Christi Grease Co., 4330 Kilgore, Corpus Christi, Texas.

FOR SALE

1 U.S. Bacon Slicer Model No. 3, \$1550.00.
1 U.S. Bacon Slicer—Model No. 3, \$2900.00.
Can be inspected in Philadelphia. Offered AS IS, WHERE IS, subject to prior sale. FS-493, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

1 Used Model 6400 Roto-Cut Sausage Maker, size: 42"x18", serial M5489, complete with 40 HP. and 5 HP. Motors, 220 volt, 3 ph., 60 cycle, good operating condition. Gerber Products Co., Fremont, Michigan.

FOR SALE: One 56 Lipton smoke unit—used for demonstrations only—latest design—bargain price. GERALD FRIEDMAN, 101-06, 43rd Ave., Corona, L. I., N. Y.

★ ANDERSON EXPELLERS ★
All models. Rebuilt, guaranteed, or AS IS. Pitt- coft and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Must sell. FS-208, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

PLANT WANTED

WANTED TO LEASE OR RENT

With or without option to buy

DRY RENDERING PLANT

Prefer south-east or south-west. All replies confidential. Contact promptly FW-477, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 8x12 cooker, and 3x6 lard roll. EW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

FOR LEASE: \$200 per month, sausage kitchen fully equipped. Write WM. OZMAN, 1920 N. Spencer, Indianapolis, Indiana.

MANUFACTURERS' REPRESENTATIVE in south, contacting selected clientele, wishes to contact midwestern packer producing hog casings. Principals only. Reply to W-470, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—issued Regularly.

Killing & Cutting Floor

3969—DEHAIRER: Baby Boss Hog, 7 1/2 HP. motor, good condition \$ 775.00
4029—SKINNING KNIFE: Electric Calf 330.00
3839—BEEF SPLITTING CLEAVERS: (new) 11" 12" 13" blades 9.00
4149—BAND SAW: Jones Superior 254, 440 volt water proof motor 950.00
4105—SAW: Best & Donovan Carcass Splitting, 29" Blades 575.00
2050—SAW: Globe, Horn & Bone motor driven, with 2 HP. 250.00
4148—BELLY ROLLER: Boss, with 3 HP. water proof motor, 440 volt 625.00
4134—BELLY ROLLER: with double roller, 3 HP. motor, used, excellent condition 475.00
4121—CONVEYOR TABLE: with stainless steel wire mesh conveyor belt 10" wide, table 12" long x 40" wide 550.00
3978—TABLE: removable boards 5'x12", meat trimming, Globe 2197 180.00

Smokehouse & Sausage Equipment

4191—SILENT CUTTER: Buffalo 70-B, center dump, 8000 cap. less motor \$2500.00
2030—SILENT CUTTER: Buffalo 218, with 2 HP. motor, hamburger form attachment, 2 HP motor 825.00
1978—GRINDER: Cleveland Klen-Kut 27-E with 20 HP. motor, hamburger form attachment, plates & Knives, excellent cond. 725.00
3842—GRINDER: Cleveland Klen-Kut 233, with 2 HP. motor, enameled hopper pan 200.00
4192—SAUSAGE STUFFER: (2) Randall 2002 cap. 450.00
3613—MIXER: Globe, 2000 cap. 2 HP. motor 545.00
3975—HAMBURG MACHINE: Hollymatic, 1800 patties per hr. 490.00
4102—BACON SLICER: U. S. 23, complete with 1 HP. motor 1750.00
4032—BACON SLICERS: (2) U. S. with conveyors, latest model, like new 850.00
4083—BAKE OVEN: Advance, late style, 96 loaf cap., excellent condition 1800.00
3879—PICKLE PUMP: Grifith, with 1/2 HP. motor 125.00

Lard & Rendering

3945—COOKER: Boss, 4x8, complete with 20 HP. motor \$1605.00
3785—TANKAGE DRIVER: 45, with 7 1/2 HP. motor, "V" belts, 11" beam frame, mechanically perfect, cleaned & painted 925.00
4110—BLOOD DRIER: Boss, 3002 airtight, 48" dia. with 7 1/2 HP. motor, 3 phase, 220 volt, 60 cycle, Good condition 675.00
4142—EXPELLERS (2)—1 Anderson 21 expeller, steam heated feed hopper & 30 HP. motor. Good condition 2100.00
1-Red Lion, NEW, used less 50 hrs. Complete with motor 7150.00
3970—BONE CRUSHER: Oil Waste Saving Co. with 20 HP. motor, motor driven by flat belt 1250.00
3776—FILTER PRESS: Anco, 24"x24", 40 plates 1 1/2" recessed, like new 1000.00
4000—HYDRAULIC PRESS: Boss, 300 Ton with 8x12 hydraulic pump, Fisher Governor, pipe & fittings 3250.00
3744—LARD COOLER: Boss 23, cap. 85 gal., with motor 395.00
4071—VOTATOR, Jr., 30000 cap., with motor & 3 unit, 60"x12" 2950.00
3631—COOKER: French OH 4x8, with 1 HP. motor 1150.00

SEE IMPORTANT FULL PAGE ANNOUNCEMENT PAGE 31 IN THIS ISSUE!

DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
CLIfside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

MORRELL

No King
Ever Ate Better!



PRIDE

Ham • Bacon • Sausage • Canned Meats
Pork • Beef • Lamb

MEATS



JOHN MORRELL & CO.

Packing Plants:
Ottumwa, Iowa • Sioux Falls, S. D.

THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
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BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



LARD AND SHORTENINGS FILLER No. 877

Accurately measures and fills
1/2 lb. to 4 lb. containers.
Change from one size to another
in 3 minutes.

CAPACITIES

1-lb.	90-100 per min.*
2-lb.	75-80 per min.
3-lb.	50-55 per min.
4-lb.	35-42 per min.

*This machine with double lines, two formers and two closers will handle 130 containers per minute.



PATENT APPLIED FOR

*** ACCURACY - ONLY GRAM VARIATIONS**
SIMPLE DESIGN • EASY TO CLEAN AND MAINTAIN

ADJUSTABLE TO ANY CONTAINER



THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Why "MARINE QUALITY" Plywood

with plastic bonding

makes Series "50" the finest cold storage door ever built



PLASTIC BOND GIVES EXTRA STRENGTH



Synthetic resin bond used between all plies. Uniform strength of bond and stress equalization assured by hot pressing and tempering after setting.

INSOLUBLE PLASTIC MAKES BOND WATERPROOF



SOAK IT

Passes test of alternate soaking 16 hours and drying 8 hours, repeated three times without affecting bond.



BOIL IT

Plastic bond passes four-hour boil test without any separation at plies.

PLASTIC BONDING IMPROVES SANITATION

Inorganic nature of bond will not support bacteria or fungi.

Monopanel Construction of Series "50" Doors Gives You These Other Advantages

- **Smooth One-Piece Panels**—Look better, easier to keep clean.
- **7 Times Stronger**—By test compared with horizontal sheathing. Cross lamination of plies distributes strength equally in both directions.
- **6 Times More Rigid**—By test compared with horizontal sheathing. Large one-piece panels front and back give extra rigidity of box frame construction.
- **Rugged Adjustable Hardware**—E-Z-Open TWO Point Fastener and Adjustoflex hinges specially developed by Jamison to maintain uniform gasket pressure.
- **Dependable Gasketing**—Resilient Lo-Temp gasket for top and sides and tough flexible Sillseal gasket for door sill.

For details and dimensions request Jamison Catalog No. 3.
Jamison Cold Storage Door Company, Hagerstown, Md., U.S.A.

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